



JACOMUS



Obtained from the meticulous selection of Brunello (Sangiovese) grapes come exclusively from our vineyards, the Brunello di Montalcino is the result of scrupulous work outdoors and accurate intervention in the cellar which, in observance of and in keeping with antique traditions, maintain the fullness of the fruit and bring out the quality of a wine with a history and tradition that are added to buy every bottle.

Grape Variety: 100% Sangiovese (Brunello).

Training Method: single double spurred cordon.

Harvest: selection of the grapes and manual harvesting in small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled during alcoholic fermentation, with frequent pumping over and long maceration on skins.

Agging: in Slavonian oak barrels with a capacity 30 HI for about 3 years, followed by ageing in the bottle for 8-10 months. In years of exceptional quality part of the product is destined to become Riserva.

Tasting Note: wine obtained from the selection of the best grapes, aged in oak barrels of 30 HI for three years. Wine with excellent structure, well-present tannins and good acidity, with an intense ruby red color, the nose stands out aromas of red fruits, licorice and coffee, in the mouth it is warm, harmonious and with a very long finish. Wine already enjoyable, but with a long aging prospect.

Chemical Analysis

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|--------------------------------------|--------|
| - Alcohol % Vol. | 15,08 |
| - Sugar g/l | 0,60 |
| - Total Extract g/l | 33,00 |
| - Total Acidity (ac. Tartaric) g/l | 5,70 |
| - Volatile Acidity (ac. Acetico) g/l | 0,54 |
| - pH | 3,15 |
| - l-Malic Acid g/l | < 0,01 |

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