

Tenuta di Sesta Brunello di Montalcino DOCG Riserva Duelecci Est

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Tuscany	100% Sangiovese grosso	2017

ABOUT THE DOMAINE

Since 1995, Tenuta Di Sesta is a family-led estate headed by Giovanni Ciacci, who runs the company alongside his children Andrea and Francesca. The estate practices a 'modern' agronomic management, which has been adapted to consider climate change and the impacts made on the environment. The estate believes that the Sangiovese in Montalcino has a taste to be preserved and the use of Slavonian oak barrels transmit to the wine a quality of aromas that do not mask the unique flavour of the Sangiovese.

WINEMAKING

The duration of maceration is for 25 days, alcoholic and malolactic fermentation take place in stainless steel tank equipped with control of the temperature. This wine has been aged in Slavonian oak barrels of 30/35 hl for 40 months. This wine is bottle aged for 12 months. The altitude of the vineyard is 280-350 meters above sea level, and is located south facing. Cultivation practices include; manual dry pruning, manual shoot thinning, crown desuckering, limited number per vine, manual harvest. Riserva vineyards, all agricultural practices are carried out at the ideal moment per vine.

TASTING NOTES

Colour ruby red towards garnet with ageing. Aromas of ethereal, intense, ample, spicy bouquet and rich in fruit, humus and mushrooms hints. This wine has flavours that are complex, intense, soft with velvety tannins. Well balanced, long lasting and full in the mouth. This wine pairs superbly with red meats, venison, first courses, roasts, seasoned cheese and game.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
5.50 g/L