



BRUNELLO DI MONTALCINO DOCG GREPPONE MAZZI

Color	Deep ruby red, with garnet highlights.
Aroma	A complex series of aromas that range from dog rose to plant and freshly baked cakes. Slight spices ensue as well as a complicated bouquet midway between quinine and citrus fruit.
Tasting profile	The tannic structure is a prelude to the unyielding yet elegant palate, formidable and enduring.
Full tasting Notes	A noble expression of the Montalcino area rooted in the land.
Food pairings	Sublime with roasted meat and stews as well as lamb and game.
Winemaking notes	The fermentation takes place in temperature controlled vats, followed by maceration on the skins with frequent pumpover and délestage. After malolactic fermentation and refinement in the tank, the wine is moved into oak barrels.
The story	In Montalcino, Sangiovese Grosso is a cause for celebration, known locally as Brunello, a particular variety of the traditional Tuscan grape. Powerful and ageworthy, this wine is the most profound and finest expression of the local area, with its perfect combination of robust body and unparalleled finesse. This Brunello DOCG exemplifies Ruffino's approach, based on century-long winemaking expertise coupled with artisan control over every step of production from vine to bottle.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES	VINEYARD	AGING	SERVING TEMPERATURE
100% Sangiovese grosso (Ampelographic Base).	Tenuta Greppone Mazzi.	24 months in oak barrels, 12 months in large steel containers, 4 months in the bottle.	18°

DID YOU KNOW?

The gold symbol on a red background on the label depicts a wrought iron star, which was unearthed on an old cistern on the Greppone Mazzi estate.