

Conte Dante dal 1835

Dante di Fiorenza

Brunello di Montalcino

Montalcino, Siena, Tuscany, Italy

Brunello di Montalcino is surely one of the most well-known and treasured wines in the world. It is a red wine of extraordinary elegance and concentration obtained from a long ageing process. It has a full and ethereal fragrance with hints of wild berries, black cherry, and vanilla.

Region: D.O.C.G. Montalcino, Siena, Tuscany

Varietal: 100% Pure Sangiovese Grosso

Ageing: The wine ages for 36 months, part in Slovenian oak barrels and part in French oak barrels.

Bottle Ageing: A minimum of 6 months before introduced to the market

Average Annual Production: 10,000 bottles of 750ml

Aromas: An amazing complex bouquet often described with notes of crushed berries, cherries, and fresh flowers, accented by savory hints of tobacco, leather, cedar-wood, and black truffles.

Palate: It is full-bodied and refined, offering layers of ripe plum and cherry. The wine is characterized by elegant, dense-packed tannins that just melt into the complexity of the wine. Expressing an intensity, that offers a fantastic lengthy finish with supple spice and peppery nuances completing a nice experience for the palate.

Food Pairing: This robust wine pairs excellently with rich red meats, game, grilled steaks, and aged cheeses.

Dante di Fiorenza's Brunello has a notable weight and volume in the mouth are well matched by a very lengthy, aroma-laden progression and a suite of elegant, dense-packed tannins. It is an exquisitely balanced wine, gentle and yet powerful, and is produced in very small quantities to showcase the unique character of a pure Sangiovese from their estate that dates back to 1835 and it truly pays a tribute to the tradition of winemaking excellence in Montalcino.

Aged in oak to perfection, this Brunello di Montalcino enhances its rich, full-bodied profile, ensuring every sip delivers a memorable taste experience.



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