





TENUTA DI SESTA

Brunello di Montalcino DOCG

www.tenutadisesta.it



VARIETALS	100% Sangiovese
VINTAGE	2018
REGION	Montalcino, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.30 g/l
APPEARANCE	Ruby red towards garned with ageing.
NOSE	Intense and broad bouquet, elegant and rich in scents of mellow red fruits, enriched by delicate spicy notes.
PALATE	Dry, soft with velvety tannins, balanced, very intense, persistent and elegant.
AGEING	Aging in Slavonian oak barrels of 30-35 hl for a period of 2,5-3 years.
PAIRING	Brunello pairs well with roasts, game, red meats, rich first courses, with sauches and seasoned cheeses.
READINESS FOR DRINKING	Great wine to drink now, but that can have a nice evolution after only 5 years in cellar.
RATINGS	93pts  93pts  93pts  4.1 
ORDER CODE	IT63