



TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino Riserva 2001
Grapes:	100% Sangiovese
Vineyard's age:	10 Years
Alcohol:	14,00 %
Sugar:	2,00 g/l
Acidity (total):	5,43 g/l
Polifenoli totali:	4213,00 mg/l
Time of Vinification:	28 Days
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	24 Months in French Tonneaux Taransaud e Seguin Moreau, 24 months in Slavonia oak
Bottle refinement:	12 Months.
Production:	5000 Bottles.
Time of release:	April 2007
Organoleptic Characteristics:	
Color:	Deep red ruby, very intense.
Perfume:	Strong and complete. Elegant and smooth, characteristic flavor, Very tannin, loads of red fruit
Taste:	



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**BRUNELLO
DI MONTALCINO**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

BOTTLED BY: ROSALBA VITANZA
MONTALCINO - SIENA - ITALIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PRE-
GNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR
OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

RED WINE - PRODUCT OF ITALY

NET CONT. 750 ml

Alc. 13,5% by vol.

IMPORTED BY:
MIDWEST INTERNATIONAL WINE
MA COMB - MI - 48044