



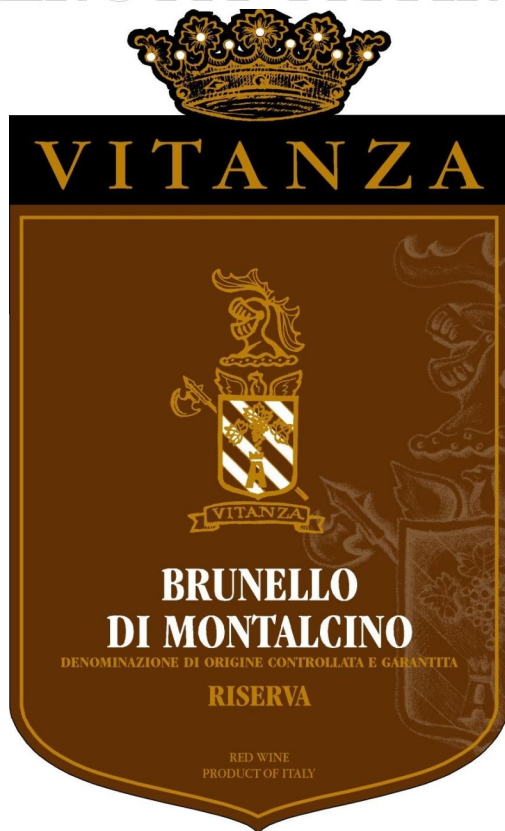
TENUTA VITANZA

Estate:	Tenuta Vitanza
Wine:	Brunello di Montalcino Riserva 2006
Grapes:	100% Sangiovese
Vineyard's age:	12Years
Alcohol:	14,5 %
Sugar:	1,40 g/l
Acidity (total):	5,41 g/l
Polifenoli totali:	3850 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:	36 Months in French Tonneaux.
Bottle refinement:	12 Months.
Production:	5000 bottles.
Time of release:	April 2012
Organoleptic Characteristics:	
Color:	Deep red ruby, very intense.
Perfume:	Strong and complete.
Taste:	Elegant and smooth, characteristic flavor, Very tannin, loads of red fruit vanilla and chocolate.



Brunello di Montalcino Riserva 2006

Brunello di Montalcino Riserva 20046



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