

# LA MANNELLA

## BRUNELLO DI MONTALCINO RISERVA 2012



### Description:

A luscious dark crimson Brunello with bountiful and intense aromas of red fruit, blackberry, spice, leather and cedar wood that lingers. The wine is clean, chiseled and sharp, but bold and generous, at the same time. There is a touch of bitter almond, followed by softer tones of red berry and spice on the palate, with a long, lingering finish.

### Winemaker's Notes:

The Brunello RISERVA is made just in the best vintages. The grapes for this wine come from the best selection into La Mannella vineyards. The soil is sandy and rocky, with excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following tradition for making superior Brunello. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 25 days in Slovenian oak vats. The wine then spends 48 months in large Slovenian oak casks.

### Serving Hints:

This wine is a perfect accompaniment for red meats and various Italian cheeses.

<b>PRODUCER:</b>	La Mannella
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Tuscany, Montalcino
<b>GRAPE VARIETY:</b>	100% Sangiovese
<b>ALCOHOL %:</b>	14.5%
<b>RESIDUAL SUGAR:</b>	2.0 g/l
<b>TOTAL ACIDITY:</b>	5.20 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	39.68	12.2	10.24	12.99	5x10	85095100023-5	1085095100032-4

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