

SESTA DI SOPRA BRUNELLO DI MONTALCINO

100% Sangiovese. Intense ruby red color. Rich aroma of ripe wild berries that evolves in slightly spicy notes. Rich, velvety, soft body with a decisive character. Pairs well with substantial foods such as roast leg of lamb, pot roast or steak.

From vineyards south of Montalcino. The soil is medium textured and calcareous. Since the 1990's, the Spina family's vineyards have been planted with a selection of Sangiovese Grosso clones. They are managed to low production yields and the highest quality of harvest. The grapes are harvested by hand and placed in small baskets in order to prevent blemishes and to guarantee the integrity of the product.

After collection, they are brought to the winery where the traditional wine making process begins. The grape must is cooled for a pre-fermentation soak, followed by alcoholic fermentation. At the end of the alcoholic fermentation, the wine is pressed, and transferred to Slovenian oak barrels for malolactic fermentation and aging for a minimum of 24 months. Additional aging in the bottle for 8 months. . Sesta di Sopra wines are produced in complete respect to traditional wine making techniques alongside modern technology, so that the color and tannins are extracted in the best way.

Sesta di Sopra is a 110 acre farm dating back to the 1200's and located south of Montalcino, about 3 miles from Castelnuovo dell'Abate in Tuscany, the ancient land of the Etruscans. The "Sesta Di Sopra" logo contains an Etruscan symbol depicting the sun, which was reproduced from an artefact found on the farm grounds. The farmhouse and surrounding properties were acquired in 1980 by the Spina Family, who restored the farmhouse, once a watchtower, as well as the five acre olive grove to its current state. Not long afterwards, a new vineyard was planted and a second vineyard was created, for a total of only 5 acres of harvestable land. The farm's location is extremely favorable for olive and grape production, thanks to the soil composition and microclimate.



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Tasting Note:

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Shelf Talker:

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