



## Brunello di Montalcino DOC 2020

Azienda Agricola Le Ragnaie

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Toscana
<b>Producer</b>	Az. Agr. Le Ragnaie Montalcino
<b>Classification</b>	DOC
<b>Expansion</b>	36 months in large Slavonian oak barrels.
<b>Contents</b>	75 cl
<b>Vintage</b>	2020
<b>Enjoyment phase</b>	up to 20 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Sangiovese
<b>Article no</b>	16612220

### Comments

An elegant Brunello di Montalcino, deeply influenced by its terroir, sourced from Le Ragnaie's various top vineyards. Complex, precise and with great ageing potential – a Brunello that authentically reflects its origin and vintage.

### Pairing

It pairs perfectly with game dishes, braised beef, lamb, truffle dishes and mature hard cheeses.

### Tasting notes

An intense ruby red with garnet-red highlights. On the nose, aromas of ripe cherries, wild berries, violets, Mediterranean herbs and subtle spicy notes unfold. On the palate, the wine is powerful yet elegant, with fine-grained tannins, lively acidity and remarkable balance. The long, harmonious finish is accompanied by mineral and spicy nuances.