



CELESTINO PECCI

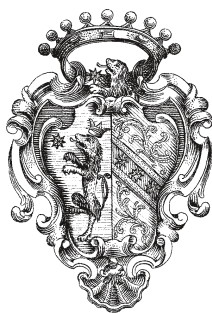
BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ANNATA 2011 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO



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Grapes: 100% Sangiovese

Vineyards:

Exposure: South/Southwest Altitude: 350 m above sea level.

Soil: Mixed consistency with a slight tendency towards clay.

Cultivation system: Spurred cordon.

Average yield: 6 tonnes per hectare.

Harvest: By hand into crates.

Vinification: De-stemming and soft pressing, alcoholic fermentation at 28/30°C, 20 days' maceration on skins.

Ageing: Ageing in 10 and 35 hectolitre wooden barrels for 36/40 months.

Bottle-ageing: At least 6 months.

Tasting notes: Ruby red with an attractive garnet hue; spicy, intense and persistent in the nose, perfectly integrated with the large barrels used for ageing.

An altogether very harmonious wine, tasty and well-structured on the palate.

Accompaniments: Everything reminiscent of Sienese cuisine: from picci (pasta) with meat sauce to roast game, big steaks and very mature cheeses.

Alcohol content: 15% Vol.

Size: 750 ml bottle, 1.5 l magnum and 3 l jeroboam.

Packaging:

Single box, wooden box and case of 6 bottles.



2011:

*Territory and exposure made the difference this year.
I particularly like and has my character.*

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