



CELESTINO PECCI

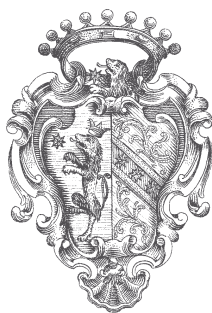
BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ANNATA 2014 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO



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## BRUNELLO DI 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:** 14,5% Vol.

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

**Packaging:**

Single box, wooden box and case of 6 bottles.



**2014:**

*certainly not an easy year, the grapes required selection and patience and rewarded those who were able to wait for the moment of harvest.*

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