

BRUNELLO DI MONTALCINO - MAGNUM

Tuscany, Italy

Caparzo

http://www.caparzo.it

Method & Production

Grapes are sourced from 4 different Brunello vineyards, Carpazo, La Caduta, Il Cassero and San Piero Caselle.

During the first two days of the fermentation, special attention is paid to the seeds, which are eliminated if they are not ripe enough. The primary fermentation takes 7 days, at controlled temperatures between 28 and 30 °C, and is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 10/15 days. The wine is aged for at least 2 years in the traditional 80 hectoliter Slavonian and 50 hectoliter French oak, followed by at least 4 months aging in bottle before the wine is released.

Tasting Notes

Ruby colour, tending towards garnet with age. Mature and open, with an inviting mineral character. On the nose, there are floral notes of dried roses, joined by ripe plums, and blackberries. It has earthy notes too, with hints of crushed stones. Medium to full body palate, which is intense with sweet red and black fruit to the core. Very long in length and has persistent tannins on the finish. Classic Brunello.

Food Matching

Roasted and grilled meats, also works well with game such as roast venison with porcini mushrooms. Delicious with stews and braises such as wild boar steak and rabbit stew. Aged cheese, especially pecorino.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CA9419	Brunello di Montalcino - Magnum	Sangiovese	2019	14.5%	Cork	1x1.5lt	No	No	No	No