



## BRUNELLO DI MONTALCINO RISERVA

Toscana, Italy

Caparzo

<http://www.caparzo.it>

### Method & Production

Only ever produced in the best years, the Brunello di Montalcino Riserva was first made in 1980 and represents a meticulous selection of Brunello di Montalcino wine. It is aged for 2 years in oak barrels, before further refinement in bottle for 6 months.

### Tasting Notes

A gorgeous ruby red, tending towards garnet with age, this Riserva is overflowing with intense forest fruit aromas on the nose and a complexity brought about by nuances of leather and spice. The palate is dry, fresh and slightly austere, but a softness and warmth is also present and makes the wine beautifully well-balanced. The flavours mirror the moreish complexity on the nose. The finish is persistent and this wine can age well for another 20 years.

### Food Matching

Perfect with roasted, grilled, braised and spit-roasted meats and game or hard, matured cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CA9916	Brunello di Montalcino Riserva	Sangiovese	2016	14.0%	Cork	6X0.75lt	No	No	No	No