roberto cipresso

Brunello di Montalcino

Vintage: 2017

Appelletion: D.O.C.G.

Grape: 100% Sangiovese

Vineyard: Poggio al Sole (Cru)

Soil Type: Tufaceous clays

Altitude: 250 m a.s.l.

Training System: Spur-Pruned Cordon

Plainting Density: 7.600 vines/ha

Yield: 1,00 kg per vine

Fermentation: At a controlled temperature with selected yeasts, in stainless steel tank and in wooden truncated-cone shape vats.

Aging: 36 Months, in French Oak Barrels

Annual Production: 3300 bottles (0,75 lt), 24 bottles (1,5 lt), 4 bottles (3,0 lt)

Az. Agr. Roberto Cipresso, Via dell'Olmo 24, Castelnuovo Abate,
53024 Montalcino SI, tel. +39 0577 835511
rc@robertocipresso.it
robertocipresso.it