

# LAMBARDI

## Brunello di Montalcino

docg 1999

**Denomination:**

Brunello di Montalcino docg

**Producer:**

Lambardi, Az. Agr. Canalicchio di Sotto,  
Montalcino (Si)

**Name of Wine:**

Brunello di Montalcino

**Grapes:**

100% sangiovese grosso (large sangiovese, also called Brunello)

The soil composition is clay tuff, very rich in organic matter.

The average altitude of the vines is 350 a.s.l. Manual harvest.

**Maturation:**

24 months in new 30hl & 50hl barrels of Slavonian oak.

Approx. 1 year (a minimum of 6 months are imposed by the production regulations)

**Colour:**

Very deep ruby red with a hint of burgundy, limpid.

**Bouquet:**

Ethereal with an intense and complex bouquet.

**Taste:**

Full bodied, with an important structure, austere and tannic.

**Alcohol Percentage:**

13,5%

**Service Temperature:**

20 degrees (in large brunello glasses)

**Enjoy With:**

Its harmonious structure makes it suitable for aging. This elegant wine goes well with roasted red meat, with game and mixed barbeque.

