



MOZ ART WINE
BRUNELLO DI MONTALCINO D.O.C.G.

<i>Grape variety :</i>	Sangiovese grosso
<i>Location:</i>	in the hills around Montosoli
<i>Altitude:</i>	250 m (820 ft)
<i>Aspect:</i>	N, N-W
<i>Soil type:</i>	loamy - clay
<i>Pruning & Trellising:</i>	to short spurs on permanent cordons
<i>Grape yields:</i>	40 hl/ha
<i>N° of bottles:</i>	14.000
<i>Picking</i>	by hand from mid-September onwards. Selection table before entering in vat
<i>Fermentation & Maceration:</i>	in temperature controlled stainless steel vats. Practice of délestage and maceration of 20-25 days.
<i>Ageing:</i>	minimum 36 months in French oak barrels
<i>Pre-release:</i>	bottled wines rest minimum 12 months in our cellars

Comment

Ruby color, with gentle garnet nuances.
Soft bouquet with perfumes of the fruits from the wood,
musk and flower tonalities.
This wine has the fruity notes typical of the Brunello with a
unique soft elegance of taste.