

RED INK IMPORTS  
LLC



# Tenuta Buon Tempo

## BRUNELLO DI MONTALCINO DOCG 2013

**GRAPE VARIETY:** 100% Sangiovese.

**PRODUCTION AREA:** Montalcino, Castelnuovo dell'Abate.

**VINEYARD SURFACE AREA:** 3.5 hectares.

**EXPOSURE:** South-east.

**ALTITUDE:** 350 meters ASL.

**SOIL:** Galestro marl-Sandstone.

**TRAINING SYSTEM:** Spurred Cordon.

**PLANTING DENSITY:** 3.333

**YIELD PER VINE:** 1 kilo.

**HARVEST:** September 25-30.

**WINEMAKING AND AGING:** The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 3-4 weeks followed by 30 months of aging in 500 liter french barrels of which 10% are new and the rest are 2nd and 3rd year passage. It then undergoes further aging for 8-12 months in large (65hl) Slavonian oak casks. After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for 4 months.

**TOTAL PRODUCTION:** 16,000-20,000 bottles per year.

**TASTING NOTES:** Dense and layered, showcasing berries, cedar and fresh herbs. Some leaves. Full and dense with silky tannins and a long and flavorful finish. Juicy and well-crafted. Drink now.

**ALCOHOL CONTENT:** 14% by vol.

**VOLUME:** 750 ml.

**EAN CODE:** 8 058056 163110

