



VILLA LE PRATA

MONTALCINO

Brunello di Montalcino DOCG 2015

Massimo Losappio, chief surgeon of Montalcino hospital and his wife Marialuce, a philosophy teacher, purchased **Villa Le Prata** in 1980 and, driven by the passion for wine and the pleasure to share with their friends the fruits of this generous land, planted the first hectare of vineyard near the Villa. Later on, with the absolute desire to enclose in a single bottle the most authentic atmosphere of the Montalcino land, two other vineyards were planted in the area of Castelnuovo dell'Abate and acquired the fourth vineyard near the Villa.

This **Brunello** is produced in different vineyards with altitudes ranging from 210 to 510 metres above sea level. Vinified in steel tanks for approximately twenty days, it undergoes a maturing period of approximately 3.5 years in French tonneaux of 5 hl and in Slovenian oak barrels of 30 hl. It rests for five months in the bottle before being tasted.

COUNTRY OF ORIGIN: Italy.

WINERY: Villa Le Prata.

TYPE: Red Wine.

WINE REGION: Tuscany.

AREA OF PRODUCTION: Montalcino, Tuscany.

CLASSIFICATION: DOCG.

VOLUME: 750 ml.

EAN CODE: 6 95162 03401 9

GRAPE VARIETIES: 100% Sangiovese Grosso.

TASTING NOTES: Vivacious ruby red color tending to garnet. Penetrating, broad and varied bouquet. Dry, warm, large and persistent taste.

FOOD PAIRING: Roast meat, game, stews and aged cheese.

SERVING TEMPERATURE: 18 °C.

ALCOHOL CONTENT: 14.5% by vol.

BOTTLES PRODUCED: 8,800.

