

**Appellation**

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese

Vintage

2018

Alcohol %

14

Bottle size (ml)

1500

Elevation

1300

Soil

Clay, rich in heavy stones

Vineyard

North-East exposure

Harvest

Hand-harvested

Beatesca

Brunello di Montalcino Magnum

Brunello di Montalcino by Beatesca enhances the wine's elegance and aging potential through its large format. Layers of red fruit, spice, and earthy notes unfold into a structured and refined palate, with integrated tannins and a long, evolving finish.

Flavor profile

Deep ruby red wine. Aromas of spice, sweet tobacco, red jam, and fresh thyme. Its vibrant fruit flavors and mineral notes create a long finish supported by sweet tannins. Bright acidity balances the minerality and savory characteristics. The old-world style aroma blends fresh fruit with early tertiary notes, resulting in a well-balanced and bittersweet finish.

Food pairing

A superb match for wild game, braised meats, Tuscan steaks, porcini or truffle dishes, and aged cheeses such as Parmigiano-Reggiano or Tuscan Pecorino. Because of this particular wine's balance, it can also be enjoyed alone. Serve 65-68°F.

Tasting notes

Aged in French oak barrels (50% for the first process and 50% for the second process) for two years; then in the bottle for an additional two years. Deep ruby red color with garnished hues. Red berries fruit jam, with hints of plum and sweet tobacco sensations; it is full, warm and creamy, with ripe tannins and dark chocolate. The taste is complex yet balanced and consistent with these aromas.

Winemaking

Fermentation in stainless steel with selected yeast.

Aging

Aged in French oak barrels (50% the 1st process and 50% the 2nd process) for 2 years; then in bottle for an additional 2 years

Aging potential

Up to 30 years