

**Appellation**

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese

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 color with garnet hues. On the nose, old world style, Mature aroma balanced between the fresh fruit and early tertiary notes. On the palate, bright and persisting acidity is balanced by minerality and savory distinctive traits. Complexity and elegance grow as it warms in the mouth.

Food pairing

Brunello, with its savory notes and bright acidity, loves richly flavored red meats, tomato-based dishes, and other richly flavored foods. Because of this particular wine's balance, it can also be enjoyed alone. Serve 65-68 degrees Fahrenheit.

Tasting notes

Deep ruby red color with garnet hues. Aromas of spice, sweet tobacco, red jam, and fresh thyme. On the palate, it offers vibrant fruit and mineral notes. Long persistence is supported by sweet tannins. On the palate, Bright and persisting acidity is balanced by minerality and savory distinctive traits. Complexity and elegance grow as it warms in the mouth.

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