

FONTEVECCHIA

Winery Profile

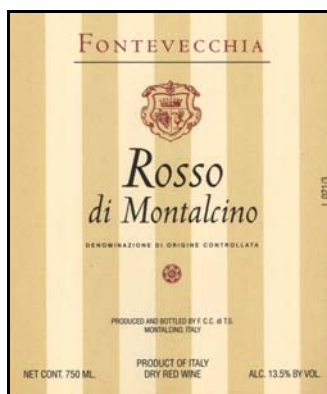
The history of Brunello di Montalcino is short, going back more than 100 years, but the history of winemaking in Montalcino is a long one. White wine dominated in Montalcino until late in the last century and the red wine that was made in the region included a proportion of white grapes. But that was changed with the emergence of Brunello. This red wine, using only red grapes, and only the grapes from a single variety—the sangiovese grosso—would become not only the most noted wine of Montalcino, but perhaps the most famous wine of Italy. This grape is a sub variety of the sangiovese called sangiovese grosso, or *brunello*, for the brownish cast to its berries. Brunello di Montalcino is produced in the hilly region within the Chianti Colli Senesi district, south of Siena. The grapes for this wine are harvested between the latter part of September and the middle of October.



ABV 13.5%

Brunello di Montalcino DOCG

This 100 % Sangiovese wine is aged for 3 years in oak, then 6 months in the bottle. Fontevecchia Brunello is always well balanced, full and harmonious with an intense ruby red color and garnet reflections. This big, red wine, with its elegant, velvety taste will continue to develop and improve with age. Enjoy this special wine!



ABV 13.5%

Rosso di Montalcino DOC

You could call this wine a “baby Brunello”. It is produced from the same grapes as Brunello, but vinified to be consumed when it is still young. Rosso is left to ferment in the skins for about 12 days where Brunello takes up to 20 days. It is aged in oak for 6 months compared to the 3 1/2 years required by law for Brunello. A good wine to serve with turkey, Cornish hen, cutlets or chops.