

## 'g Vino da Chip Brunello di Montalcino 2016

Region: Montalcino, Tuscany

**Member:** Chip Cox

Winemaking partner: Giacomo di Neri

**Varietal Composition:** 100% Sangiovese Grosso **Altitude:** Average altitude is 1,000 feet above sea level

**Soil Composition:** Organically farmed old vines with galestro, a rocky, schistous clay soil found in most of Tuscany's best vineyards, at an average altitude of 1,000 feet

above sea level

Winemaking: Fermented in a mix of Slovenian oak casks

and stainless steel

Aging: Around 40 months in Slovenian and French oak

casks

**Alcohol:** 14.5%

**Tasting Notes:** Giacomo Neri's skilled winemaking hand has created a muscular yet elegant masterpiece - powerful yet with great finesse, with surprising aromas of white flowers, dark cherries, and spice, and a surprisingly long finish.





