



## Quercecchio

Brunello di Montalcino 2010/2011



**Region:** Tuscany

**Varietal:** 100% Sangiovese

### **Tasting Notes:**

Ruby red with Fresh and pleasantly fruity flavors. Dry, full bodied well balanced and persistent.

### **Food Pairing:**

Pasta with meat sauce, mushrooms, truffles, chicken and pizza.

This wine is considered the little brother of "Brunello", but only because, although made from the same grape, it is aged in the barrel for only one year. The vineyards are located at 320 m above sea level south of the town of Montalcino, on land that slopes downwards towards the Maremma area. The ideal composition of the terrain (clayey and sandy) and a highly favorable microclimate results in high quality grapes perfect for making the full-bodied Brunello di Montalcino.