



EREMUS BRUNELLO DI MONTALCINO

REGION: TOSCANA

Varietal:

Sangiovese

ABV: 13%

750ml/12 pack

\$ 35.00

Tasting Notes:

AGING IN WOOD: 30 months in medium sized Slavonian oak barrels and then immediately bottled. Intense ruby red with garnet reflections, limpid. NOSE: Enveloping with intense fruit, well blended with the oak in which it was aged. Elegant and distinctive, structured and firm with ultra-fine tannins and a juicy, delicious and very persistent finish. A full-bodied, wine that shows complexity & finesse