



Winemakers Import



Sasso di Luna

Brunello di Montalcino DOCG

Full expression of the quality and elegance of Sangiovese Grosso. A low spurred cordon vine training system as per Montalcino tradition.

Aged in large barrels to enhance its characteristics without distorting its flavour. The secret to obtaining a traditional Brunello with an intense ruby red color and varietal and spicy aromas, with excellent freshness and fine intensity.

In the mouth it is enveloping, silky with sensations of softness that enhance its breadth. With an elegant and balanced structure and soft, never invasive tannins. The long finish recalls the spicy notes perceived on the nose.

Grapes: 100% Sangiovese Grosso

Altitude: 280 – 320 m above sea level

Training system: Low spurred cordon

Harvest: Early October

Aging: Large Slavonian oak barrels

Production area: Montalcino (SI) – Tuscany – ITALY

Alcohol content: 14% Vol.

Format: Bordeaux 0.75 lt – Magnum 1.5 lt

Bottles produced: 4,266 Bordeaux bottles

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