## FALORNI - BRUNELLO DI MONTALCINO DOCG - 75CL

**SKU:** XX4139

### VINIFICATION

The wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in Slavonian oak casks for a minimum period of 2 years that impart little oak flavor and generally produce a more round and austere wine. Brunello can be released to consumers from the 5th year after the harvest and after at least 4 months of refinement in bottle.

### TASTING NOTES

Colour: dark and rich ruby red colour tending to garner with ageing. Bouquet: intense and characteristic bouquet, warm, spicy and harmonious with balsamic overtones. Flavour: Full-bodied, luscious and well structured with long finish.

### FOOD PAIRINGS

Ideal with roasts, grilled read meat and cheesy Lasagne. Service Temperature: 16/18°C.

## PRODUCT DESCRIPTION

Agricole Selvi was born from an idea of Andrea Falorni, who wanted to continue the Family tradition, which is in the wine business for more than 4 generations.

Agricole Selvi winery was founded in 2006 and in 2012 Andrea Falorni takes over and transform it in a modern and dynamic company, which now produces and bottles wines to propose to its customers.

In 2014 there’s an important breakthrough: Andrea meets Piergiorgio Castellani, owner of the homonymous Group: La Castellani Spa has been a leader in the winery world for over 130 years: it has historically been characterized by the great pioneering activity on foreign markets, and it has become one of the most famous Italian wineries, known all over the world, exporting its wine in 50 nations in the 5 continents.