




TENUTA DI SESTA

Brunello di Montalcino Due Lecci Est Riserva DOCG

www.tenutadisesta.it

VARIETALS	100% Sangiovese
VINTAGE	2016
REGION	Montalcino, Tuscany, Italy
TECHNICAL DATA	Alcohol 15% Total acidity 5.50g/l
APPEARANCE	Ruby red towards garnet with ageing.
NOSE	Elegant and refined aromas of licorice, berry jam, tobacco, star anise and spices.
PALATE	Intense and deep, with a rich and expressive center of the mouth, fine and evolved tannic texture and a finish of great balance.
AGEING	Aging in Slavonian oak barrels of 30-35 hl for 40 months and 12 months in bottle.
PAIRING	Riserva Brunello pairs superbly with Italian and International cuisine; typical Tuscan dishes, roasts, game, mushrooms, red meats and seasoned sheep's cheese.
READINESS FOR DRINKING	Perfect now, but can evolve well in 10 years.
RATINGS	94pts <i>Robert Parker</i> WINE ADVOCATE 94pts <i>Antonio Galloni</i> vinous 4,4  VIVINO
ORDER CODE	IT337