

SESTI BRUNELLO DI MONTALCINO 2016



WINE INTRODUCTION

By all standards, Sesti is an impressive venture and Giuseppe Sesti is no ordinary winegrower. In 1991, he decided to plant his vines at Castello di Argiano, which he purchased in the 1970s. The progress he has made in such a short time is staggering, especially considering that his background lies in astronomy and music. Sesti wines are widely acknowledged to be, quite simply, some of the finest that Montalcino has to offer, and are energetic, perfumed and seductive. Now expertly assisted by his daughter Elisa, Giuseppe still imparts the direction of one of the most dynamic estates in Tuscany.

WINEMAKING NOTE

The best internal selection of 100% Sangiovese grapes produced on the estate are dedicated to this wine, the cuttings of which were originally selected from very old neighbouring vineyards. To fertilise vineyards and olive groves only vegetables and animal manure are used also for the spraying biodegradable produce are used. After the fermentation the wine is transferred to medium size oak barrels (10 to 30 Hectolitres) where it remains for three years before being refined in the bottle for another year, when it is ready to be sold under the denomination DOCG, a title which only few wines in Italy can boast. Harvested by hand.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Wine Type:	Red wine
Producer:	Sesti
Wine Name:	Brunello di Montalcino
Vintage:	2016
Principle Grape (%):	Sangiovese (100)
Closure:	Cork
ABV (%):	14.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl