



CASTIGLIONE DEL BOSCO

## MILLECENTO BRUNELLO DI MONTALCINO RISERVA

*We have carefully selected around eight hectares of vineyards within Capanna, which have reached full maturity (planted in 1998), to produce this particular selection for our Riserva. All grapes have been harvested, vinified and aged separately. Elegance, character, and persistence are what make Millecento a wine for the ages.*



Appellation:	Brunello di Montalcino Riserva DOCG
Grapes:	Sangiovese 100%
Harvest start:	Mid-October
Soil profile:	Massive presence of marl (Galestro)
Elevation:	460 metres
Training system:	Guyot
Vineyard density:	5.000 vines/ha
Vineyard yield:	40 q/ha
Vinification:	In steel tanks with prolonged maceration
Maturation:	36 months in French oak barrels of 30 hl
Production:	7.000 bottles in 0,750 L, 1,5 L 3,0L, 5,0 L formats