



TENUTA  
LA FUGA

DOCG

Brunello  
di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



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# BRUNELLO DI MONTALCINO 2017

*Denominazione di Origine Controllata e Garantita (DOCG)*

## ABOUT THE WINE

Brunello la Fuga perfectly represents the territory where it is born. In fact, the southwest exposure towards the Tyrrhenian Sea and the soils rich in sediments of the historic area of Camigliano enrich the Sangiovese grapes of Tenuta la Fuga with polyphenols, content of which increases thanks to the long aging in 25hl oak barrels. Its tasting shows a fascinating and engaging character as only Brunello can reveal.

**Tasting:** The 2017 vintage is characterised by hints of berries, orange peel, flowers and cedar but also walnut and wet leaves. A full-bodied wine with firm and velvety tannins and a juicy texture on the palate. A concentrated taste and a long length.

**Pairing:** Our “Villa di Nozzole” suggests to pair the wine with pork stuffed with duck and wild fennel seeds

**First vintage:** 1996

**Shelf life:** up to 30 years

**Curiosity:** Brunello La Fuga has always been aged in 25 hl Italian-made Slavonian oak barrels

## LAND

**Production Area:** made from grapes grown in vineyards of Tenuta La Fuga southwest of Montalcino, on the historical side of Camigliano

**Altitude:** about 350 MSL

## GRAPES

**Grape variety:** % 100 Sangiovese

**Planting pattern:** 4,000 - 5,500 plants per hectare

**Production per hectare:** on average 4.5 tons of grapes

**Grape yield:** 65%

## CELLAR

**Vinification:** in stainless steel vats at a controlled temperature of 28 ° C. Maceration on the skins for about 20 days

**Aging:** 4 years in 25 hl Slavonian oak barrels

**Refinement:** in the bottle for at least for 6 months



AMBROGIO E GIOVANNI FOLONARI

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