## Wijnfiche



# Castello Tricerchi - Brunello di Montalcino | Brunello di Montalcino DOCG Italy (TUSCANY) — 2018

#### **Domain**

#### Castello Tricerchi

The estate is situated on the north side of Montalcino and extends for 400 hectares, of which thirteen are cultivated as vineyards. In the centre stands the castle, originally built in the thirteenth century by the Altesi family and completed in 1441 by the Tricerchi family. It served as a fortress for pilgrims marching to Rome on the Francigena road. Many of its decorative and structural features have been attributed to Baldassare Peruzzi. In the sixteenth century the castle was occupied for a time by the Spanish who made it their own stronghold. Until it went back into the hands of the Tricerchi's when it once again became a fortress for pilgrims on their way to the Vatican. It was during the sixteenth century that the chapel, originally located within the fortified walls (as demonstrated by the presence of the belfry), was relocated to the path to the front of the castle and dedicated to the Virgin of the Veil. A fragment of the Veil, certified by a Papal Bull, is still in the church. In 1982 the Altesi castle was declared as an artistic and historical heritage site.

#### Vinification

Aged for 30 months in 3,000-litre Slavonian oak barrels. Followed by further bottle aging (minimum 8 months) before being commercialised. The 2018 vintage contains 24,000 bottles.

#### **Taste**

This 2018 convinces many wine lover because of its delicate, rustic style. In the glass, we observe a light, garnet colour. Complex nose, a fine mouthfeel and a long finish. We recognise aromas of small red fruit, a balanced wood touch and tertiary aromas such as leather, tobacco and dried rose petals. Preferably decant 2 hours in advance.

### **Food pairing**

Poultry - pheasant | Steak | Game | Truffle | Cheese - Pecorino

## **General information**

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Traditional Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

