

## **Ruffino Greppone Mazzi Brunello di Montalcino DOCG Italy (TUSCANY) –**

### **Vinification**

At a young age this wine has a massive structure with pleasant tannins. The fruity aromas dominate and are complemented by a touch of vanilla and spices that result from years of aging on oak. After a few years this wine becomes enormously harmonious and soft and intriguing aromas of cinnamon, clove, marmalade and caramel. This extraordinarily refined and elegant wine ends in a long aromatic aftertaste.

### **Taste**

The color is ruby red. The pronounced intense aromas of red fruit such as cherry and blackcurrant jam are complemented by warm impressions of cocoa, cloves and figs and a hint of rosemary and laurel that end in a delicate and fleeting touch of leather and peat.

### **Food pairing**

Meat - red, grilled | Poultry - pheasant | Saltimbocca | Partridge | Cheese - Parmigiano | Osso buco | Cheese - Pecorino

### **General information**

Type: Red wine

Grape varieties: Sangiovese (100%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 18°C

Taste profile: Complex with firm tannins

