



Beatesca Brunello di Montalcino

Tuscany, Italy

Beatesca is located on the hill of Montalcino. Since 1991, the owners have worked to rebuild the small vineyard that had risked disappearing. The name “Beatesca” is in dedication to their daughters Beatrice and Francesca and to the ancient land where the wine is grown. Because of their latitude, exposure, and production standards, Beatesca wines represent some of the most elegant expressions of Sangiovese Grosso.

Tasting Notes

Deep ruby red wine. Aromas of spice, sweet tobacco, red jam, and fresh thyme. Its vibrant fruit flavors and mineral notes create a long finish supported by sweet tannins. Bright acidity balances the minerality and savory characteristics. The old-world style aroma blends fresh fruit with early tertiary notes, resulting in a well-balanced and bittersweet finish.

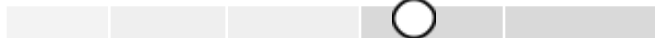
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Brunello, with its savory notes and bright acidity, loves richly flavored red meats, tomato-based dishes, and other richly flavored foods.

Technical Data

Production area:	Montalcino, Italy
Appellation:	Brunello di Montalcino DOCG
Varietal:	Sangiovese
Vinification:	Fermentation in stainless steel with selected yeast.
Vineyard:	North-East exposure
Soil:	Clay, rich in heavy stones
Elevation:	1300 feet (400m)
Harvest:	Hand Harvested
Farming:	Certified Organic
Aging:	Aged in French oak barrels (50% the 1st process and 50% the 2nd process) for 2 years; then in bottle for 2 years
Alcohol:	14%
Residual sugar:	0 gr/lt
Cellaring capacity:	Up to 30 years