

GIODO

Brunello di Montalcino DOCG



- The history of Giodo in Montalcino begins in 2002, when Carlo Ferrini, after years of research, finally identified his first hectare to purchase in the prestigious Brunello denomination; today, his winery, lying midway between **Sant'Angelo in Colle and Sant'Antimo**, relies on six hectares of vineyard.
- **Carlo Ferrini is one of Italy's best-known winemakers, boasting a professional career spanning more than 30 years throughout the peninsula.**
- With respect to aspect, elevation, and soil types, the location is perfect for viticulture. A majestic row of cypresses beckons visitors to this near-hidden, magical spot, enjoying a breath-taking panoramic view out over the sinuous hills of Montalcino.

Varietal: 100% Sangiovese

Appellation: Brunello di Montalcino DOCG

Production Zone: in the hills of Montalcino, at different heights and with a sun exposure until sunset. Average altitude: 300 mt a.s.l.

Soil: pebble-rich medium-textured soil

Vinification: Grapes hand-picked. 20 days on skin contact, 90 days for the whole fermentation process in stainless steel tanks.

Maturation: 30 months in large 500- and 700-litre oak casks, followed by additional time in concrete vats and 18 months in bottle.

The bottle label is a story itself: a stylized man representing Sangiovese supports the world of wine, since Sangiovese is the sole interpreter of the Montalcino denomination.



- *Intense ruby red with garnet reflexes. Opulent and velvety. Bountiful red fruit with cashmere tannins and freshness. Subtle layers of dark chocolate, mocha, caramel infused with the fruit. Truly elegant.*
- *It is best suited for smoked meats, exotic pork dishes, pasta with rich savory sauces or roasted wild game dishes.*

Proudly imported by

www.panebiancowines.com

PH: 212 685 7560



See our portfolio at

www.seventy.com/panebianco