

DANTE ALIGHIERI BRUNELLO DI MONTALCINO 2010

COUNTRY OF ORIGIN

Italy

APPELLATION

Toscana

VARIETALS

Sangiovese Grosso

TASTING NOTES

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits. Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish. Thanks to a longer ageing, it becomes even more precious and softer.

Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.





DANTE ALIGHIERI BRUNELLO DI MONTALCINO

ALIGHIERI

DANTE ALIGHIERI BRUNELLO DI MONTALCINO

COUNTRY OF ORIGIN

Italy

APPELLATION

Toscana

VARIETALS

Sangiovese Grosso

TASTING NOTES

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits. Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish. Thanks to a longer ageing, it becomes even more precious and softer. Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.



COUNTRY OF ORIGIN Italy

APPELLATION

Toscana

VARIETALS

Sangiovese Grosso

TASTING NOTES

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits. Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish. Thanks to a longer ageing, it becomes even more precious and softer. Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.





Classic Wines 52 Poplar Street ford, CT 06907



Classic Wines



DANTE ALIGHIERI BRUNELLO DI MONTALCINO 2010





DANTE ALIGHIERI **BRUNELLO DI MONTALCINO** 2010

COUNTRY OF ORIGIN

APPELLATION

Toscana

VARIETALS

Sangiovese Grosso

TASTING NOTES

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits. Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish. Thanks to a longer ageing, it becomes even more precious and softer. Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.



COUNTRY OF ORIGIN

Italy

APPELLATION

Toscana

VARIETALS

Sangiovese Grosso

TASTING NOTES

The color is intense ruby red with garnet reflections. Bouquet is complex and distinctive with hints of spices, pepper, cedar-wood, tobacco and forest berry fruits. Taste is dry, warm, refined and elegant, with lots of sweet tannins and a long, clean and fruity finish. Thanks to a longer ageing, it becomes even more precious and softer. Excellent with tasty rich food like red meat, game, grilled beef and steaks. Aged cheese is a perfect companion, too.

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION



