



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Brunello di Montalcino 2016, Col di Lamo

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<b>Price</b>	£54.49
<b>Code</b>	BRUN045

Giovanna Neri and her daughter Diletta have produced a sensational, dynamic wine full of power, balance and finesse.

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### Tasting Notes:

Deep red with purple reflections, the bouquet is harmonious, with notes of plum and blackberry and finely woven oak aromas. The palate is brooding and rustic and packed with dark black fruits, forest floor and an underlying hint of cinnamon and cloves. The palate is deliciously plush and the finish soothing and long. An outstanding wine.

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Specification	
<b>Vinification</b>	Manual selection of clusters picked up in perforated cases which are delicately emptied in the hopper of the destemmed machine. Stuck fermentation takes place without the addition of cultured yeasts, with long maceration of the pomace at a controlled temperature and with recurring processes of scalar pumping over. At the end of the malolactic fermentation wine is poured into wine barrels and wood casks for a minimum period of two years. Wine is then put into stainless steel tanks and finally bottled. The final stage is to give the wine additional aging (6 months), before bottling.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2046
<b>Country</b>	Italy
<b>Region</b>	Tuscany
<b>Type</b>	Red Wine
<b>Grapes</b>	Sangiovese
<b>Genres</b>	Fine Wine, Practising Organic, Vegan
<b>Vintage</b>	2016
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Azienda Agricola Col di Lamo
<b>Producer Overview</b>	The commercial farm Col di Lamo extends up to eight hectares in the territory of Montalcino. The property owner, Giovanna Neri, graduated in Law, got her passion for wine from her father and she is actually one of the most successful and valued winemakers.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Fabulous with fish