AP WINE IMPORTS

CORTE PAVONE

Brunello di Montalcino

The Estate: Biodynamic winery established in 1996 by Rainer Loacker in Montalcino, using homeopathic treatments and featuring a bio-architectural cellar. Produces Brunello di Montalcino and Rosso di Montalcino.

Location: Brunello di Montalcino DOCG, Tuscany, Italy. Altitude 450-500 meters.

Age of the Vines: Average 15 years

Varietals: 100% Sangiovese

Vinification: 30 days of skin contact. Vegan certified.

Aging: 30-40% in 500L tonneaux the first year, then large barrels; 3 years total.

Tasting Notes: Elegant aromas of dark chocolate, roasted meats, prunes, dried figs.

Cellaring: Drink 2018-2031

