



**TENUTA
LA FUGA**

LA FUGA

BRUNELLO DI MONTALCINO

Denominazione di Origine Controllata e Garantita (DOCG)



THE LAND

Area of production: : made from grapes coming from the vineyards cultivated at our estate, bearing the same name, southwest of Montalcino, on the historical side of Camigliano.

Altitude: about 350 MASL

THE GRAPE

Vines: Sangiovese varietal wine

Planting density: 4.000 - 5.500 vines per hectare

Production per hectare: on average 6 / 6,5 tonnes of grapes

Yield in wine from the grapes: 68%

IN THE WINERY

Vinification: in stainless steel vats at a controlled temperature of 28°C. Maceration on the skins for about 20 days

Ageing: 4 years of which at least 24 months in 25-hl Slavonian oak barrels

Bottle ageing: 12 months

THE WINE

Tasting: The class and personality of Brunello di Montalcino are already evident to the nose, with very complex aromas that delicately – nevertheless tirelessly – emerge and multiply. On the palate this wine is balanced, austere and powerful, with a very persistent finish and aristocratic tannins

At the table: At our “Villa di Nozzole” we like to match it with duck cooked with pulled pork with wild fennel seeds

First harvest: 1996

Shelf life: up to 30 years

Interesting fact: Brunello La Fuga has always been aged in made in Italy 25-hl Slavonian oak barrels

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.
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