



TENUTA  
LA FUGA

## LE DUE SORELLE

### BRUNELLO DI MONTALCINO RISERVA

*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:** 65%

#### IN THE WINERY

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

**Ageing:** 5 years of which at least 24 months in 25/30-hl Slavonian oak barrels

**Bottle ageing:** 12 months

#### THE WINE

**Tasting:** Intense and concentrated, our Riserva stands out for its very fruity aromas, accentuated by delicate sweet nuances. On the palate it is powerful and warm, with a dense volume, harmonized by sapidity and dynamic energy.

**At the table:** At our "Villa di Nozzole" we like to match it with Tuscan truffle pecorino cheese, matured for at least 30 months with pumpkin mustard

**First harvest:** 1997

**Shelf life:** up to 30 years

**Interesting fact:** The name of this wine is a tribute to two sisters: Fabia Cornaro dell'Acqua and Giovanna Cornaro Folonari, wife of Ambrogio and mother of Giovanni.



**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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