

## Il Paradiso di Frassina (Moz Art Wine) **BRUNELLO DI MONTALCINO DOCG 2016**

An outstanding vintage: cold and rainy winter, good spring with a perfect flowering and top conditions in September and October that led to a perfect phenolic maturation. We're an organic certified winery that spreads the music of Mozart 24 hours a day studying together university of Florence and Pisa the positive effects that sound frequencies generate on the vines with particular attention to the repulsive effects they have on grape parasites and predators.

**Winery:** Il Paradiso di Frassina (Moz Art Wine)

**Wine:** Brunello di Montalcino DOCG

**Vintage:** 2016

**Grape variety:** Sangiovese grosso

**Vineyards:**

*Soil:* loamy - clay. Altitude: 250 m (820 ft).

*Exposure:* North, North-West.

*Vine training:* to short spurs on permanent cordons.

*Yield:* 40hl/ha.

**Harvest:** by hand from mid-September onwards. Selection table before entering in vat

**Vinification:** Fermentation & maceration in temperature controlled stainless steel vats. Practice of délestage and maceration of 20-25 days.

**Barrel ageing:** minimum 36 months in French oak barrels

**Bottle ageing:** bottled wines rest minimum 12 months in our cellars

**Alcohol content:** 13.5%

**Characteristics:** Ruby color, with gentle garnet nuances. Soft bouquet with perfumes of the fruits from the wood, musk and flower tonalities. This wine has the fruity notes typical of the Brunello with a unique soft elegance of taste.

