

MICHELANGELO SELECTIONS

l'oca cinea

BRUNELLO DI MONTALCINO

100%
Sangiovese

The grapes are hand harvested; The wine is aged for two Years in 50hl French oak barrels, and two years in bottle prior to release.



On the nose plum, cherry and blackberry and a slight hint of anise. On the palate, plum and wild berries with well-balanced elements that are structured by fine tannins creating an elegant texture and long finish.