



SIZE: 750 ML
BOTTLES PER CASE: 6
UPC: 00856308007742



CAVA D'ONICE

Our "terroir", our home, are for us priceless values and as such we want to keep them for our children. "From an early age I followed my father, a winemaker for many years in an historical Montalcino's winery, during his work. Then at the age of fourteen I started working, so I started my agricultural experience in the vineyard, learning to know the vines and their vegetative cycle, I learned how to cure them, prune them, do grafts" says Simone, owner and producer of Cava d'Onice. The winery is managed solely by Simone and his wife, a family-run business in which they strongly believe and invest. Despite the young age and the small size of the estate it has made its way over the years reaching great successes.

"COLOMBAIO" (single Vineyard) BRUNELLO DI MONTALCINO D.O.C.G.

Region: Tuscany

Wine: Rosso di Montalcino D.O.C.G.

Grapes: 100% Sangiovese

Town: Montalcino

Vineyards altitude: 1450 feet

Vineyards exposure: South, South-West

Vines average age: 28 years old

Vinification: Ferments in stainless steel vats for 10 days at 30°C, follows a maceration period on the skins for 28 days

Wood aging: 30 months in 500 litres (second passage) French oak barrels **Bottle aging:** 18 months

Nose: At the starting point it seems austere. It comes out elegantly, expressing aromas of cherry and ripe plum, red berry fruit with hints of cocoa and vanilla. Those elements are well-combined with the tertiary aromas of humus and minerality (flint) **Taste:** A full-bodied wine with silky tannins. The wine's finish is long and persistent.

Pairing: Red meat dishes and seasoned cheese

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