



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.

"SENSIS"

BRUNELLO DI MONTALCINO D.O.C.G.

Region: Tuscany

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

Grapes: 100% Sangiovese

Town: Montalcino

Vineyards altitude: 1450 feet

Vineyards exposure: North, South-East

Vines average age: 18 years old

Vinification: Ferments for 9 days at 30°C in small French oak barrels using "Pigeage technique", follows a maceration period on the skins for 28 days

Wood aging: 3 years in small Slavonian and French oak barrels

Bottle aging: 1 year minimum

Nose: It does present an elegant nose, where aromas of ripe fruit, fresh citrus notes come out immediately. The spices and Indian herbs fragrances open in a second time, finishing with balsamic and menthol sensations. **Taste:** It has a great balance, a close-knit tannic weight and excellent persistence. **Pairing:** Long cooking meat dishes and seasoned cheese

SIZE: 750 ML
BOTTLES PER CASE: 6
UPC: 00856308007766

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