

**Le Coste
Brunello di
Montalcino**

Ruby red colour. This wine is elegant with a clean finish, with aroma of dark chocolate and blueberries. Brunello is excellent with all meats, especially grilled steaks, braised meat and game. Excellent with wild boar. Ripe cheeses are a perfect combination.

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A red wine using only Sangiovese Grosso grapes. This wine is well balanced with a clean final sensation. Intense aroma. Suggested food pairing: Excellent with first courses, grilled and roasted meats as well as white meat and grilled fish. Fresh cheeses are a perfect combination.

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