



## SESTI CASTELLO DI ARGIANO

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### PHENOMENA DOCG 2019

**Wine name:** PHENOMENA  
**Producer:** SESTI, CASTELLO DI ARGIANO  
**Vintage:** 2019  
**Appellation:** BRUNELLO DI MONTALCINO RISERVA DOCG  
**Grape Varieties:** 100% SANGIOVESE  
**Vineyards:** SOUTHERN SLOPES OF MONTALCINO. 350 METRES. OCEANIC SEDIMENT.  
**Winemaking:** TRADITIONAL METHOD IN BARRELS FROM 10 HL TO 30 HL.  
**Ageing:** 52 MONTHS IN SLOVENIAN OAK BARRELS & 12 MONTHS REFINED IN THE BOTTLES.  
**Total Production:** 5290  
**Alcohol:** 14,50%  
**Commentary:** ECO FRIENDLY - MAXIMUM RESPECT FOR THE ENVIRONMENT.

PHENOMENA is the name given to the Brunello di Montalcino RISERVA to commemorate a significant astronomical event which occurred during the year of harvest.

The graphics of the label of various years, while keeping the name SESTI and PHENOMENA, change in both image and colour.

As follows the astronomical event commemorated on this label;

‘On the 11th November 2019 the world witnessed the rare transit of Mercury across the sun in the Constellation of Scorpio. The next transit will occur on the 13th November 2032.’

Serving Suggestion : 18 C°. Unfiltered. Decanter prior to serving.

Well accompanied by game, grilled and roasted meat, and vintage cheeses.

Drinking Times : 2025 – 2043      Storage Conditions : 14 C°