



PRODUCTION AREA:

Montalcino - Siena - Sant'Angelo in Colle. Hilly lands enjoying southern exposition.

VINEYARD:

Poggio al Vento. Average height: 350 mt above sea level. Planted in 1974.

WEATHER CONDITIONS:

A very good vintage with ordinary weather conditions: adequate rain in spring, regular hot and dry temperatures in summer. Nice autumn and excellent conditions for the harvest. As a result the wines are very concentrated, structured and have a long ageing capacity.

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Vintage 1999 yield: 48 q/ha. Manual harvest with rigorous selection of the best bunches, in the vineyard at first and subsequently on the selection belt in the cellar.

VINIFICATION:

Fermentation at controlled temperature below 30°C. 25 days of maceration in wide and short stainless steel tanks (greater contact between skins and must with a better polyphenolic extraction), daily punching down in the morning and pumping over in the evening.

AGEING:

4 years in Slavonian and French oak casks, followed by 2 years of refinement in bottle, all of this in a conditioned environment.

MAIN FEATURES

COLOUR:

Deep and dense ruby red with light garnet hues

ALCOHOL

CONTENT:

14.0% vol

BOUQUET:

Different olfactory notes, still fresh, with a perfect balance between the oak spices and the varietal fruits. The balsamic notes invite to a long olfactive analyses before the tasting.

TOTAL

ACIDITY LEVEL:

5.9 g/l

FLAVOUR:

Well-based acidity, the powerful body envelopes mature tannins and reveals a rare and complex flavour. Thick and pleasant sensations rise from mid palate leading to an aftertaste of great harmony and elegance.

SERVING

TEMPERATURE:

18° C

Better decant before serving