

# Poggio al Vento

**BRUNELLO DI MONTALCINO - RISERVA 2001 D.O.C.G.**

## Estate produced and bottled

### 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:

Vintage characterized by the rough frost of April 16th, which drastically reduced quantities luckily to the advantage of quality. A wave of heat on the last week of July and the first of August considerably anticipated harvest.

### GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Vintage 2001 yield: 53 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 over 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% vol

### BOUQUET:

Inviting, enveloping and still youthful. The great Sangiovese fruit, perfectly ripe, prevails on the intriguing oak spices.

### TOTAL ACIDITY:

6,2 g/l

### TASTE:

A unique combination of power and elegance. Structure with important but delicate tannins. It lingers on the palate with a panoply of small and pleasant sensations

### SERVING TEMPERATURE:

18° C