

# Brunello di Montalcino D.O.C.G. Riserva “Poggio al Vento” 2019 *Organic*



## **Production Area:**

Montalcino – Siena – Hill of Sant’Angelo overlooking the Orcia River, with a favorable south-facing exposure that allows sunlight throughout the entire day. Average altitude: 300 meters above sea level.

## **Weather Conditions:**

A mild winter with minimum temperatures in January, followed by rainfall in the second half of February. A cool spring with precipitation. The months of June and July were sunny, with only one significant rainfall event. August experienced temperatures typical of the seasonal average. Thanks to the water reserves accumulated and to temperatures that did not reach excessively high peaks, the leaf canopy remained almost entirely intact and efficient. All of this allowed for a slow and even ripening of the grapes, optimal for achieving perfect phenolic and technological maturity.

## **Grapes:**

Special Sangiovese clones selected by Col d’Orcia. Hand harvesting, with a rigorous selection of the best grape clusters in the vineyard and subsequently on the sorting table in the winery.

## **Vinification:**

Fermentation at a controlled temperature of 25–28°C in 50 and 60 hl stainless steel tanks. Fermentations take place separately in order to optimally select the different vineyard parcels. During maceration, lasting 15–18 days, daily pump-overs and extended délestage are carried out. Malolactic fermentation was completed in concrete tanks.

## **Ageing:**

Ageing for 46 months in 25 and 75 hl Allier and Slavonian oak barrels. After bottling, the wine underwent approximately two and a half years of bottle aging in temperature-controlled environments.

## MAIN FEATURES

**Colour:** Deep ruby red.

**Bouquet:** Intense, complex, and elegant, revealing notes of ripe red fruits, cherry and sour cherry, accompanied by hints of toast and vanilla derived from the long aging in oak. Nuances of licorice and plum jam further enrich the bouquet.

**Taste:** A wine of great structure and elegance. The tannic texture is well defined, showing tannins that are still youthful yet pleasant and vibrant, balanced by good acidity. The finish is fruity with excellent persistence.

**Alcohol:** 14,5 % vol.

**Total Acidity:** 6,00 g/l

*Serving temperature: 18° C*

