



## Poggio al Vento Brunello di Montalcino D.O.C.G. Riserva 2016 Organic

**Production area:** Montalcino - Siena - Sant'Angelo hill overlooking the Orcia River facing south-south/West.

**Vineyard:** Poggio al Vento. Average height: 300 m above sea level. First planting in 1974 and subsequent years.

**Weather conditions:** The mild winter caused an early sprouting of the vines. The spring rains brought the season back to norm. From the second decade of June, and for the whole month of July the temperatures gradually rose creating optimal conditions. August had notable thermal excursions and absence of rain generating the best conditions for perfect maturation of the grapes.

**Grapes:** Selected clones of Sangiovese, locally called "Brunello" coming from the Col d'Orcia clone bank. The choice of the harvest time was based on reaching the perfect ripeness to produce a long-lived, structured wine. Manual harvest with rigorous selection of the best bunches, in the vineyard at first and then on the selection table in the cellar.

**Vinification:** Fermentation at controlled temperature of 25-28°C. in stainless steel tanks of 50 and 60 hl. Grapes from different parts of the vineyard were kept separate in order to select the best batches after fermentation. During the maceration, that lasted 18-20 days, daily pump-over and long "délestages" were carried out. Malolactic fermentation took place in concrete tanks.

**Ageing:** 3 years in Slavonian and Allier oak barrels of 25 and 75 hl, followed by about 2 years and half of further aging in the bottle before release.

### **Bottling:**

*Bordelesi 750 ml. 25.633 bottles*

*Magnum 1,5 lt.: 1.000 bottles*

*Magnum 3 lt.: 25 bottles*

## MAIN FEATURES

- Colour:** Intense ruby red.
- Bouquet:** Rich bouquet, complex and elegant, made up by hints of cherry and small red ripe fruits, perfectly combined with spicy aromas and hints of oak from the long stay in the wood.
- Taste:** Well-structured on the palate, rich and full, the powerful and ripe tannins are supported by a pleasant freshness. Excellent long-lasting and elegant aftertaste in accordance with the bouquet.
- Alcohol:** 15 %
- Total acidity:** 5,6 g/l

*Serving temperature: 18° C*