



PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands enjoying a southern exposition.

VINEYARD:

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

WEATHER CONDITIONS:

A late and beautiful spring has favoured flowering and fruit set, causing a large production. A dry summer and temperatures widely above the average have drastically reduced the weight of the bunches. An accurate and rigorous green harvest has allowed a perfect maturation of the grapes.

GRAPES:

Particular clones of Sangiovese, locally called “Brunello”. Vintage 1998 yield: 41 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

BOUQUET:

Inviting, enveloping and yet still youthful. The perfectly matured fruit of the great Sangiovese dominates over the intriguing spices of the oak.

FLAVOUR:

The elegance of the ample and engaging sensations dominates over the great outstanding tannic power: The structured body is reinforced by mature and therefore non-astringent tannins, in a long and enthralling aftertaste.

ALCOHOL CONTENT:

14.2% vol

TOTAL ACIDITY LEVEL:

6.1 g/l

SERVING TEMPERATURE:

18° C

Better decant before serving