



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:

Optimal weather conditions. Good spring rainfalls, not excessive temperatures in July and August with a few beneficial rainstorms. The vines have led grapes to perfect maturation. After some very early vintages, in 2004 there is a return to a "normal" harvest time, with beginning on September 20th for Sangiovese.

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Vintage 2004 yield: 55 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 ruby red with light garnet hues.

BOUQUET:

Fine, intense, harmonious. The typical aromas of the great Sangiovese (ripe red fruits and tobacco) are perfectly balanced with the classical oak hints given by the long ageing in the barrique.

FLAVOUR:

The palate is overwhelmed by great emotions. The elegant body envelopes the ripe tannins well rounded with firm acidity. Long and memorable aftertaste.

ALCOHOL CONTENT:

14,5% vol

TOTAL ACIDITY LEVEL:

6.3g/l

SERVING TEMPERATURE:

18° C