



COL D'ORCIA

BRUNELLO DI MONTALCINO RESERVE "POGGIO AL VENTO" 1988 – D.O.C.G.

<u>Production Area:</u>	Montalcino - Siena - Sant'Angelo in Colle. Hilly lands enjoying southern exposition.
<u>Vineyard:</u>	Poggio al Vento. Average height: 350 mt above sea level. Planted in 1974.
<u>Weather Conditions:</u>	A very good vintage with ordinary weather conditions: adequate rain in spring, regular hot and dry temperatures in summer. As a result the wines are very concentrated, structured and have a long ageing capacity.
<u>Grapes:</u>	Particular clones of Sangiovese, locally called "Brunello". Vintage 1988 yield: 65 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.
<u>Vinification:</u>	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.
<u>Ageing:</u>	4 years in Slavonian and French oak casks, followed by 15 months of refinement in bottle, all of this in a conditioned environment.

MAIN FEATURES

Colour Deep and dense ruby red with light garnet hues.

Bouquet: Intense, powerful and elegant, with underbrush hints harmoniously wrapped by threads of oak vanilla.

Flavour: Characterised by a high content of "noble" tannins that mixed together well during the refinement period, so as to give a long persistence in the mouth and great taste sensations.

Alcohol Content: 14 % vol.

Total Acidity: 5.5 g/l

Serving Temperature: 18° C

Better decant before serving

