



BRUNELLO DI MONTALCINO RISERVA "POGGIO AL VENTO" 1990 – D.O.C.G.

- 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:** Hot and dry summer with rainfalls between July and August that allowed the vines to achieve an optimal ripening and accumulation of tannic and colouring substances. Thanks to the scanty rains during the harvest period it was possible to pick ripe and perfectly healthy grapes, particularly apt to give the must colour and taste.
- Grapes:** Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches. Vintage 1990 yield: 65 q/ha.
- Vinification:** Fermentation at controlled temperature below 28°C. 25 days of maceration in wide and shallow 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:** 5 years in Slavonian and French oak casks, followed by over 1 year of refinement in bottle.

MAIN FEATURES:

- Colour:** Deep and dense ruby red with light garnet hues.
- Bouquet:** Intense, powerful and elegant. Berry fruits and plum are perfectly integrated with notes of spice and vanilla oak.
- Taste:** Structured and powerful, with a great character and harmony. Tannins and acidity perfectly combining with the fruit, so as to give fullness elegance and persistency.
- Alcohol content:** 14% vol.
- Total acidity:** 5,8 g/l
- Serving temperature:** 18° C

