



BRUNELLO DI MONTALCINO RISERVA "POGGIO AL VENTO" 1995 – D.O.C.G.

- Production Area:** Montalcino - Siena - Sant'Angelo in Colle. Hilly lands enjoying a favourable southern exposition.
- Vineyard:** Poggio al Vento. Average height: 350 mt above sea level. Planted in 1974.
- Weather conditions:** Favourable weather conditions and adequate rainfall throughout the spring, relatively low temperatures in August. Perfect conditions at harvest time, which took place later than previous years. The grapes, perfectly mature, gave excellent results in vinification.
- Grapes:** Particular clones of Sangiovese, locally called "Brunello". Vintage 1995 yield: 51 q/ha. Manual harvest; rigorous selection of the best bunches, in the vineyards at first and subsequently on a selection table in the cellar before the vinification.
- Vinification:** Fermentation at controlled temperatures below 30° C. 25 days of maceration in wide and stout inox steel tanks (greater contact between skins and must with a better polyphenolic extraction), punch down was done daily in the morning, pumping over in the afternoon.
- Ageing:** In Slavonian and French oak casks for 4 years, then followed by more than 18 months refinement in bottle. All of this in a conditioned environment.

MAIN FEATURES:

- Colour:** Very deep ruby red with light garnet hues.
- Bouquet:** The primary fruit is wide and deep, framed with great elegance by gentle spices from oak. Hints of goudron, liquorice, mushrooms and chocolate give even more complexity.
- Taste:** An overwhelming attack by structure, body and power. It frees all the tastes previously detected on the bouquet, leading then into a soft and caressing aftertaste.
- Alcohol content:** 14,3 % vol.
- Total acidity:** 5,8 g/l
- Serving temperature:** 18° C

