



COL D'ORCIA

BRUNELLO DI MONTALCINO RISERVA "POGGIO AL VENTO" 1997 - DOCG

Production area:	Montalcino - Siena - Sant'Angelo in Colle. Vineyard on the southern slopes enjoying a favourable exposition.
Vineyard:	Poggio al Vento. Average height: 350 mt above sea level. Planted in 1974.
Weather conditions:	The late flowering was recovered before summer. In April, a strong frost (the first one in 15 years), reduced considerably the quantity leading to a very anticipated harvest with high concentrations.
Grapes:	Particular clones of Sangiovese, locally called "Brunello". Vintage 1997 yield: 39 q/ha. Manual harvest with rigorous selection of the best bunches, first in the vineyards and subsequently on a selection table in the cellar before the vinification.
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), punching down was done daily in the morning, pumping over in the evening.
Ageing:	In Slavonian and French oak casks for 4 years, then followed by 18 months of refinement in the bottle (all in air conditioned environment).

Tasting notes

Colour:	Deep and dense ruby red with light garnet hues.
Bouquet:	Inviting, very complex, almost balsamic. The varietal strength of the Brunello expresses itself at the best, framed by the noble oak and the beginning tertiary process.
Flavour:	A unique combination of power and elegance. Structure with important but delicate tannins, with a polished fullness that doesn't overwhelm. It leaves the palate impressed by a myriad of small and pleasant sensations.
Alcohol:	14,1%
Total Acidity:	6,0 g/l
Serving Temperature:	18° C.

Decant before serving.

