



Poggio al Vento Brunello di Montalcino D.O.C.G. Riserva 2007

Production Area:

Montalcino - Siena - Sant'Angelo hill overlooking the Orcia River facing South - South/West .

Vineyard:

Poggio al Vento. Average height: 350 m above sea level. Planted in 1974.

Weather conditions:

Mild winter with few rainfalls. High temperatures in spring followed by a moderate summer season. Helpful rainfalls in August led to a regular harvest.

Grapes:

Particular clones of Sangiovese, locally called "Brunello" coming from the Col d'Orcia selection. The choice of the harvest time was based on finding the perfect ripeness to produce a long-lived, structured wine. Manual harvest with rigorous selection of the best bunches, in the vineyard at first and then on the selection table in the cellar. Vintage 2007 yield: 50 q/ha.

Vinification:

Fermentation at controlled temperature of 28°C. in stainless steel tanks of 50 and 60 hl. The different areas of the vineyard were kept separate. During the maceration, that lasted 20-25 days, daily pump-over and long "delestages" were carried out. Malolactic fermentation took place in concrete. From there the wine went directly into barrels in the spring of 2008.

Ageing:

4 years in Slavonian and Allier oak barrels of 75 hl. followed by about 2 years of further aging in bottle in a temperature controlled environment.

Bottling:

Bottled the 5th of November 2012

Bordolesi 750 ml: 7.840 bottles

Magnum 1,5 liters: 180 bottles

Magnum 3 liters: 25 bottles

MAIN FEATURES

- Colour:** Deep ruby red.
- Bouquet:** Elegant, intense and well balanced.
The typical aromas of the great Sangiovese are perfectly blended with the spicy oak hints.
- Taste:** Excellent structure with soft and ripe tannins balanced with a pleasant acidity. Long spicy fruity aftertaste.
- Alcohol content:** 14,5 %

Total acidity: 5,60 g/l

Serving Temperature: 18° C