



## Poggio al Vento

### Brunello di Montalcino D.O.C.G. Riserva 2012

**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:** After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot and without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

**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 2012 yield: 40 q/ha.

**Vinification:** Fermentation at controlled temperature of 28° C. in stainless steel tanks of 50 and 60 hl. Grapes from the vineyard were kept separate in order to select the best areas after fermentation. 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 2013.

**Ageing:** 3 years in Slavonian and Allier oak barrels of 25 and 75 hl, followed by about 24 months of further aging in bottle in a temperature controlled environment.

#### **Bottling:**

Bottled on 19 July 2016

*Bordeaux 750 ml: 17.403 bottles*

*Magnum 1,5 l. 1.000 bottles*

*Magnum 3 l. 25 bottles*

### MAIN FEATURES

**Colour:** Intense ruby red.

**Bouquet** Wine of great personality, intense and enveloping. The typical fruity aromas of the great Sangiovese, as currant and raspberry blend together with the spicy notes originating from the long ageing in barrel.

**Taste:** Powerful and balanced wine, gifted of an exceptional structure. Tannins are soft, ripe and well combined with the enveloping body and with the pleasant acidity. Full, persistent and sapid aftertaste.

**Alcohol:** 14,5 %

**Total acidity:** 5,8 g/l

*Serving temperature: 18° C*