



Poggio al Vento Brunello di Montalcino D.O.C.G. Riserva 2013 Organic

Production area: Montalcino - Siena - Sant'Angelo hill overlooking the Orcia River facing south-south/West.

Vineyard: Poggio al Vento. Average height: 300 m above sea level. First planting in 1974 and subsequent years.

Weather conditions: The winter was rainy and the soil was able to accumulate water reserves following the great drought of 2012. Sprouting and flowering took place at optimal time. Spring and summer climate was uneventful and without extreme temperatures. The harvest started in mid September and took place in favourable conditions with good temperature excursion and balanced ripening.

Grapes: Selected clones of Sangiovese, locally called "Brunello" coming from the Col d'Orcia clone bank. The choice of the harvest time was based on reaching 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 2013 yield: 35 q/ha.

Vinification: Fermentation at controlled temperature of 28°C. in stainless steel tanks of 50 and 60 hl. Grapes from different parts of the vineyard were kept separate in order to select the best batches 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 tanks. From there the wine went directly into oak in the spring of 2013.

Ageing: 3 years in Slavonian and Allier oak barrels of 25 and 75 hl, followed by about 3 years of further aging in the bottle before release

Bottling:

Bottled on 17 August 2017

Bordolesi 750 ml: 15.500 bottles

Magnum 1,5 l. 1.000 bottles

Magnum 3 l. 25 bottles

MAIN FEATURES

Colour: Intense ruby red.

Bouquet: Elegant and complex bouquet with fruity notes as cherry, blackberry and blueberries combined with tobacco hints, licorice aroma and toasty scents.

Taste: Powerful, elegant and balanced wine with ripe and enveloping tannins. The finish is pleasantly fruity, sapid and persistent.

Alcohol: 14,5 %

Total acidity: 5,6 g/l

Serving temperature: 18° C