



# Poggio al Vento

## Brunello di Montalcino D.O.C.G. Riserva 2015

### 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:** Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness of the grapes.

**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.

**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..

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

**Bottling:**

Bottled on July 23, 2019

Bottle 750 ml. 25.408

Magnum 1,5 lt.: 1.000

Magnum 3 lt.: 25

## MAIN FEATURES

- Colour:** Intense ruby red.
- Bouquet:** The nose is intense with hints of small black fruits, jam and spices toasted notes.
- Taste:** Powerful and elegant, it has a soft and enveloping tannic texture. Wine of great balance with a very long lasting finish.
- Alcohol:** 15 %
- Total acidity:** 5,6 g/l

*Serving temperature: 18° C*