



Brunello di Montalcino Riserva Poggio al Vento 2006



Wine & Spirits



The top bottling of Col d'Orcia, one of Brunello's southernmost estates, is harvested from Poggio al Vento (or "windy hill"), positioned at about 1,150 feet on a south-southwest-facing hill overlooking the Orcia River. It spent four years in large Slavonian and French oak casks and another two years in bottle, developing layers of baking spices, dried thyme and oregano and porcini mushroom. The texture is lithe and the flavors lifted, with tight black cherry notes edged in thyme, oregano and black spices, and fine mineral tannins that guide the flavors to a long and harmonious finish. Still fresh and vibrant, it is just beginning to hit its stride. 04/2016

