



BRUNELLO DI MONTALCINO RISERVA "POGGIO AL VENTO" 1985 – D.O.C.G.

- Production Area:** Montalcino - Siena - Sant'Angelo in Colle. Hilly lands enjoying southern exposition.
- Vineyard:** Poggio al Vento. Average height: 350 mt above sea level. Planted in 1974.
- Weather conditions:** Hot and dry summer, cadenced by brief showers during the months of July and August. Hydrating spells enabled the vines to complete
- Grapes:** Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches. Vintage 1985 yield: 65 q/ha.
- Vinification:** Fermentation at controlled temperature below 28°C. 25 days of maceration in wide and shallow stainless steel tanks (greater contact between skins and must with a better polyphenolic extraction), daily punching down in the morning and pumping over in the evening.
- Ageing:** 5 years in Slavonian and French oak casks, followed by over 15 months of refinement in bottle.

MAIN FEATURES:

- Colour:** Deep and dense ruby red with light garnet hues.
- Bouquet:** Inviting, potent and elegant, with berry fruits, integrated in perfect harmony with hints of vanilla and oak.
- Taste:** Decisive but delicate tannins that conquer the palate and achieve harmony with the active but discreet acidity, maintaining a long finish.
- Alcohol content:** 14% vol.
- Total acidity:** 6,2 g/l
- Serving temperature:** 18° C

