



Poggio al Vento Brunello di Montalcino D.O.C.G. Riserva 2010

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:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

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 2010 yield: 55 q/ha.

Vinification:

Fermentation at controlled temperature of 28°C. in stainless steel tanks of 50 and 60 hl. The different areas of the vineyard were kept separate. During the maceration, that lasted 20-25 days, daily pump-over and long "délestages" were carried out. Malolactic fermentation took place in concrete. From there the wine went directly into barrels in the spring of 2011.

Ageing:

3 years in Slavonian and Allier oak barrels of 25 and 75 hl. followed by about 16 months of further aging in bottle in a temperature controlled environment.

Bottling:

Bottled the 26th of August 2014

Bordolesi 750 ml: 20.200 bottles

Magnum 1,5 liters: 1.000 bottles

MAIN FEATURES

Colour: Deep ruby red.

Bouquet: Complex, smart and elegant wine.
The typical aromas of the Sangiovese are balanced by the classic spicy aromas originating from the long ageing in barrel.

Taste: Powerful and harmonic, the tannins are ripe and enveloping, well balanced with a pleasant acidity.
Fruity, long and lasting aftertaste.

Alcohol content: 15 %

Total acidity: 5,9 g/l

Serving Temperature: 18° C