



BRUNELLO DI MONTALCINO

PODERE LA VIGNA



Grape: 100% Sangiovese (Brunello)

Wine: Brunello di Montalcino Denomination of Origin Controlled and Guaranteed

Altitude: From 320 to 340 m.s.l.m. south-east and south-west, with sixth runner plants of 2.80 x 0.90 m

Harvest: No earlier than September 20 until early October by handpicking

Vinification: In stainless steel vats for 50 Hl with multiple daily punching down at a controlled temperature for 18 to 20 days. Ageing in oak casks Hl of 20/30, for a minimum of two years

Ageing: Bordeaux bottles for a minimum of 6 months

Color: Full Ruby Red

Smell: Shows to the smell a wide range of spices and tobacco leaf, well mixed with of underbrush

Taste: Exquisite refinement. On the palate it's soothing, enveloping and well structured with silky tannins and a very long end with fine fruity calls

Pairing: To drink with a "tagliata" whit black truffles

Characteristics of the Wine: A wine of great structure, dry, warm, slightly tannic. Persistent over time is one of elegance and finesse