

“IL POGGIOLO”
BRUNELLO DI MONTALCINO D.O.C.G.
2016



APELLATION : D.O.C.G.

GRAPE VARIETY: 100% Sangiovese.

VINEYARD LOCATION: South-west side of the hill of Montalcino at 470 m a.s.l.

FERMENTATION: In stainless steel vats at controlled temperature for about 21/25 days.

AGEING: 2 years in large French oak barrels.

BOTTLED AGEING: Around 8 months.

SERVING TEMPERATURE: Approx. 18°.

PAIRING SUGGESTIONS: Excellent with aged cheeses and intensely flavoured dishes such as braised meat and game.

TASTING NOTES: Intense ruby red colour tending to garnet. A wide bouquet slightly spicy. His taste is full, soft, velvety and intense. The tannins are elegant and sweet.