

“IL POGGIOLO”
BRUNELLO DI MONTALCINO D.O.C.G.
RISERVA 2015



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: 3 years of which 2 in large French oak barrels and 1 year in 500 lt. tonneaux French oak.

BOTTLED AGEING: Around 12 months.

SERVING TEMPERATURE: Approx. 18°.

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

TASTING NOTES: Ruby red and intense colour tending to garnet. A very nice red with plum, tobacco, cedar and floral aromas and flavors. Full bodied with soft tannins and very juicy finish. Lovely fruit at the end.

ALCOHOL CONTENT: 14.50%