

“IL POGGIOLO”
BRUNELLO DI MONTALCINO D.O.C.G.
2017



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: Ripe berries and some silky oak influence. Medium bodied with tannins that are quite well integrate and don't impede the fruit on the finish. Intense ruby red colour tending to garnet. This is a showing decent balance for a not easy 2017 vintage.