

CORTONESI POGGIARELLI BRUNELLO DI MONTALCINO 2018



DOCG Brunello di Montalcino, Tuscany



TASTING NOTES: Vibrant and well-built, this wine has power to match the cherry, leather, and earth aromas and flavors. It shows a beautiful mineral character that lifts above the bright red fruit. That special aromatic signature is followed by dark fruit and balsam herb, firm tannins and bright acidity.

VITICULTURE: The grapes for this wine come from the heart of Montalcino, from a Gran Cru single vineyard of a little less than 5 acres of family-owned vines situated 1,400 feet high on the southeast side of the city, hence warmer climate. The well-draining soil is sandy and rocky, made of schistose Galestro rocks with excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following the tradition for making superior Brunello. This single vineyard is surrounded on all its sides by a forest of oak and holm oak giving the vineyard a natural barrier of protection from harmful elements.

VINIFICATION: After careful selection of the hand-picked grapes, fermentation takes place with maceration for 20 days in stainless steel vats with selected yeasts. Controlled temperatures between 82.4° F – 89.6° F (28 – 32° C). The wine then spends 24 months in 500L French oak barrels.

FAMILY: Brunello di Montalcino of Tuscany has been called “The King of Wines” and this “king” is what Cortonesi specializes in. The Cortonesis established La Mannella in the ‘70s, covering 138 acres in one of the most storied areas of the entire region of Montalcino, but only 19 of those acres are dedicated to producing a world-class Brunello. They started commercially selling their wine in 1985. And today, the wines are in the more-than-capable hands of Tommaso Cortonesi, a third-generation winemaker.

The first vintage of Cortonesi’s Brunello came in 1990, which took advantage of the rocky, well-drained soils of the vineyard site, ensuring a long-aging wine. Modern technological advances, too, go a long way in producing outstanding wine.

PRODUCER: Cortonesi

ALCOHOL: 14.4%

REGION: DOCG Brunello di Montalcino, Tuscany

TOTAL ACIDITY: 5.9 G/L

GRAPE(S): 100% Sangiovese

RESIDUAL SUGAR: 0 G/L

SKU: LMPB187

pH: 3.45