



2016 BRUNELLO DI MONTALCINO POGGIARELLI



WINE DATA

Producer

Cortonesi

Region

Montalcino, Tuscany
(DOCG)

Country

Italy

Wine Composition

100% Sangiovese

Alcohol

14.5%

Total Acidity

6.3 G/L

Residual Sugar

0.8 G/L

pH

3.42

DESCRIPTION

Vibrant and well-built, this wine has power to match the cherry, leather, and earth aromas and flavors. This Cru wine shows a pretty 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.

WINEMAKER NOTES

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 492.13 yards (430 meters) 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. 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.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.