

La Poderina



BRUNELLO DI MONTALCINO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: southeast side of Castelnuovo dell'Abate, Montalcino (SI)

GRAPES: Sangiovese grosso 100%

VINIFICATION: manual harvest with separation of grapes by parcels; fermentation and maceration in stainless steel tanks for 15 days at controlled temperature (24°-28°C) with daily pumping and délestage; at the end of alcoholic fermentation, post-maceration period is continued bringing the temperature to 29° C; after racking, even with its fine lees, wine is transferred into French oak barrels and large casks oak where malolactic fermentation will carry out and will undergo weekly batonnage for the next 4 months; it will still in wood for 20 months

TASTING NOTES: the taste is intense and strong, slightly tannic, soft and persistent. To serve at 18° C in large glasses. Perfect with roasted white or red meat, poultry, game and aged cheeses