

# La Poderina



## **BRUNELLO DI MONTALCINO DOCG**

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Castelnuovo dell'Abate, Montalcino (SI)

**GRAPES:** Sangiovese grosso 100%

**VINIFICATION:** manual harvest, fermentation and maceration in stainless steel at controlled temperature (24°-28° C) with daily pumping over 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 oak barrels where malolactic fermentation will carry out and will undergo weekly batonnage for the next 4 months; it will age 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