

La Poderina



BRUNELLO DI MONTALCINO RISERVA 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 tanks 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, the wine is transferred into French oak barrels, where malolactic fermentation will carry out and will undergo weekly batonnage for the next 5 months; after this period wine continue its aging for 19 months

TASTING NOTES: deep ruby red color, with a bouquet of black cherries and red berries, good complexity, with balanced notes of vanilla and tobacco. To serve at 18° C in large glasses. Ideal wedding with roasted red meats, stews, roast game and aged cheeses