

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 wine is transferred into oak barrels where it 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