

POGGIO CASTAGNO

BRUNELLO DI MONTALCINO

DOCG

Grapes: Sangiovese 100%

Alcohol content: 14% Vol.

Ageing: 5 years; at least 2 of which in big oak casks. 6 months in bottle.

Denomination: DOCG

Brunello di Montalcino is a classy wine of noble origins which first appeared in the mid-19th century.

SOIL: Montalcino is undoubtedly one of the most suitable winegrowing areas in Italy and Brunello is proof of this. The production area includes the whole municipality of Montalcino, bordered by the Ombrone, Asso and Orcia rivers. Only one grape variety is used for this wine: Sangiovese.

WINE MAKING PROCESS: The grapes are hand-picked in late summer when they are perfectly ripe, beginning end of September and continuing through to the end of October. After destemming, fermentation takes place in stainless steel vats for 15-20 days. The charm of a complex wine like Brunello di Montalcino derives, above all, from the ageing period, during which the freshly-fermented wine matures and slowly absorbs aromas and fragrances from the wood of the barrels. The wine remains in oak for at least 2 years and it becomes available for sale no less than five years after the harvest.

TASTING NOTES: "Poggio Castagno " Brunello di Montalcino has a bright garnet red colour and intense, evolved, lingering, full aromas with strong hints of ripe red fruit, liquorice and vanilla. Full, ripe, spicy black-skinned fruit on the palate, smooth tannins expose great elegance. It is stylish, harmonious and velvety on the palate with a lingering flavour and long aftertaste.

FOOD PAIRING: An ideal accompaniment for roasts, game, mature strong cheeses. Recommended serving temperature 18°C.

