





Brunello di Montalcino DOCG



 **Tasting Notes**
Fine and elegant with typical aromas of ripe red fruits combined with the spices originating from the long ageing in the barrels. Balanced, rich of fruits and freshness. Ripe and persistent tannins leading to a long and fruity aftertaste

Floral	*****	Spicy	*****
Fruity	*****	Balsamic	*****

 **Recommended with** 
In every moment of relaxation or meditation. Perfect with grilled meat and semi-ripe cheeses

 **Service Temperature**
18°C

Rating: Not Rated Yet
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Manufacturer [Cantina Poggiotondo](#)

Description

Origin

Montalcino – Siena – the hill facing South-South/West and exposed to sun ray all day long

Grapes

Sangiovese 100%

Alcohol

13,5 % vol

Vinification

Fermentation on the skins for 18-20 days, at controlled temperature below 30° C. After malolactic fermentation the wine is aged in 50 hl Slavoniana oak for 24/30 months. It refines at least 1 year in bottle

Fining

Half shape = 6 months Full shape = 1 year

steel

wood

bottle