Brunello di Montalcino DOCG



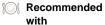


Tasting Notes

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

Flor ***** Spic *****
al y

Fruit ***** Bals *****
y





cheeses
Service Temperature
18°C

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Cantina Poggiotondo

Description 🥌 Origin

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



₹ Grapes

Sangiovese 100%



Alco

hol





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