



IL POGGIONE

Brunello di Montalcino Riserva Vigna Paganelli D.O.C.G. 2012



Brunello di Montalcino Riserva Vigna Paganelli is produced only in the best vintages and in limited quantity.

This wine comes exclusively from "I Paganelli" vineyard, the oldest one in the estate, planted in 1964. Its vines, used as a clonal reference when planting new vineyards, produce high quality grapes which are picked by the individual selection of the best and ripest bunches.

After the manual harvest, the must ferments at controlled temperature.

Subsequently the wine spends a long time in large French oak casks and it is then aged in the bottle.

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| Wine | Brunello di Montalcino Riserva Vigna Paganelli |
| Varietal | 100% Sangiovese |
| Vintage | 2012 |
| Alcohol | 15% |
| Source | Vigna Paganelli - planted in 1964. |
| Vine training system | Doppio capovolto |
| Harvest | By hand |
| Vinification | "Submerged cap" fermentation in stainless steel tanks with indigenous yeasts at a controlled temperature 25/28 °C (77/82 F). Malolactic fermentation in stainless steel. |



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Aging

Long aging in French oak barrels followed by bottle aging

Tasting Notes

Intense ruby red, elegant nose with notes of red fruit, leather and spices; persistent, balanced flavour, with a long and seductive finish.

Food Pairings

Red meats, game, accompanied by mushrooms or truffles, mature cheeses.