



IL POGGIONE

## Brunello di Montalcino Riserva Vigna Paganelli D.O.C.G. 2016



*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.*

Wine	Brunello di Montalcino Riserva Vigna Paganelli
Varietal	100% Sangiovese
Vintage	2016
Alcohol	15%
Source	Vigna Paganelli - planted in 1964.
Vine training system	Doppio capovolto
Harvest	By hand
Vinification	20 days "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.