IL POGGIONE

Brunello di Montalcino Riserva Vigna Paganelli D.O.C.G. 2010



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	2010
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.
Aging	Long aging in French oak barrels followed by bottle aging.

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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.