IL POGGIONE

Brunello di Montalcino D.O.C.G.
2011

Brunello is the prince of Montalcino wines, produced exclusively from Sangiovese grapes picked by hand from the oldest vines in the farm.
After a careful fermentation at controlled temperature, Tenuta Il Poggione Brunello di Montalcino is aged in French oak barrels.
After being aged in wood, the wine is bottle aged: this is an essential process in guaranteeing the pleasantness and the complexity that have made the Brunello di Montalcino world-famous.

Wine	Brunello di Montalcino
Varietal	100% Sangiovese
Vintage	2011
Alcohol	14,50%
Source	The winery's oldest vineyards, planted between 150 and 450 metres (490 - 1475 ft) above sea level.
Vine training system	Cordon spur and "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	Ruby red in colour, with a very intense, persistent nose and with red fruit notes. Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma.
Food Pairings	Red meats, game, mature cheeses.