



IL POGGIONE

Brunello di Montalcino D.O.C.G. 2010



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	2010
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	15 - 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

36 months in large French oak barrels (30 - 50 hl or 872 -1373 Gallon) followed by a long bottle aging.

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.
