



POGGIO LANDI

BRUNELLO DI MONTALCINO DOCG 2016

NOTES

Variety: 100% Sangiovese

Ageing: 38 months

Alcohol content: 14.5%

Total acidity: 5.7 g/l

Serve at: 18°C

IN THE VINEYARD

Altitude: 300-500 m above sea level

Aspect: south, southwest

Soil composition: Pliocene clays with marl

Training system: cordon spur converting to Guyot

Yield per hectare: approx. 65 q.li

Average production per vine: 1.3 kg

IN THE CELLAR

Traditionally vinified. After two weeks of natural spontaneous fermentation, the wine is racked into 30Hl and 54Hl French oak barrels where it ages for 38 months. Refined in bottle for 6 months minimum.

Complex on the nose, with distinctive nuances of ripe red fruit and spices such as black pepper and licorice. The same ripe red fruits continue on the palate, accompanied by vanilla notes. Very long finish.

