



POGGIO LANDI

BRUNELLO DI MONTALCINO DOCG 2018

NOTES

Variety: 100% Sangiovese

Ageing: 38 months

Alcohol content: 14% Vol

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. Ruby red color with some purplish hints. Complex on the nose with distinctive notes of prunes and morello cherry such as mineral scents, licorice and tobacco. Well integrated tannins, even if still vigorous. With a very long finish.

