



POGGIO LANDI



ROSSO DI MONTALCINO
DOC 2021 - ORGANIC WINE

NOTES

Variety: 100% Sangiovese

Aging: 12 months

Alcohol content: 14% Vol

Serve at: 18° C

IN THE VINEYARD

Altitude: 180 - 500 m above sea level

Soil composition: Pliocene clays with marl

Training system: cordon spur converting to Guyot

IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast for 15 days at a controlled temperature. It is then aged for 12 months in 54 HL untoasted French oak barrels. Refined in bottle for 3 months minimum. Intense aromas of red fruits and flowers, with spicy notes. Elegant, powerful and long on the palate. Rounded tannins and good freshness, it boasts excellent drinkability and a long and hamonious finish.

