



POGGIO LANDI



BRUNELLO DI MONTALCINO RISERVA D.O.C.G. 2012

Poggio Landi is located in one of the most distinctive terroirs in the wine world. The grapes originate from vineyards in Montalcino's most prestigious and different zones, at altitudes varying between 175 and 500 meters above sea level. This biodiversity, a product of the differences in soil and aspect, is essential to making a wine that is at once expansive, harmonious and complex.

NOTES

Variety: 100% Sangiovese

Aging: 48 months in French oak

Alcohol content: 14,5%

Total acidity: 5,8 g/l

Serving temperature: 18° C

2012 VINTAGE

5 STARS

The 2012 vintage wines have a remarkable structure, extremely high levels of polyphenols and a very high color intensity.

The Montalcino land, deep and with good clay component, have allowed managing in an exceptional way the vines and maintaining the necessary balance in a very dry and warm season. Our Brunello di Montalcino 2012 will have ideal characteristics for a long aging.

TECHNICAL NOTES

Altitude: 180 - 500 mt a.s.l.

Aspect: south, southwest.

Soil composition: mainly clay soil

Training system: spurred cordon

Vine density: 5,000 vines on average per hectare with vine spacing 2.50 x 0.80

Age of the vines: 18 - 25 years.

Yield per hectare: 45 q.li.

Average production per vine: 0.8 kg.

WINEMAKER'S NOTES

An exceptional wine, very elegant and complex with distinctive minerality. Made from hand-picked grapes and left to ferment naturally for two weeks after soft pressing and stalk removal. The wine is aged in 54 Hl Allier natural French oak casks for 48 months. Bottle refined for 1-year minimum. Clean, intense aromas with nuances of very ripe fruit and balsamic notes. Well-balanced, fresh and intense in the mouth. Persistent, well developed tannins. Black berries, spices and hints of soft vanilla. Intense finish. Ideal with mature cheeses, grilled meats and game.