



**POGGIO LANDI**

**BRUNELLO DI MONTALCINO DOCG RISERVA  
2015**

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**NOTES**

**Variety:** 100% Sangiovese

**Aging:** 48 months

**Alcohol content:** 14.5%

**Total acidity:** 5.8 g/l

**Serve at:** 18°C

**IN THE VINEYARD**

**Altitude:** 300-500 m above sea level

**Aspect:** south, southwest

**Soil composition:** sandy silty soils, in places very old, with argillite, marl and limestone strata

**Training system:** cordon spur converting to Guyot

**Yield per hectare:** 50 q.li

**Average production per vine:** 1 kg

**IN THE CELLAR**

A very elegant and complex wine. Traditionally vinified from grapes naturally fermented for two weeks after soft pressing and destemming. The wine is aged in 54hl Allier French oak barrels for 48 months. Refined in bottle for 6 months minimum. Intense bouquet with very ripe fruit and herbal nuances. Well balanced, fresh and intense on the palate. Mature and enjoyable tannins. Black fruit and spice accompany soft vanilla flavours. Long finish.

