



POGGIO LANDI

**BRUNELLO DI MONTALCINO DOCG RISERVA
2016**

NOTES

Variety: 100% Sangiovese

Aging: 48 months **Alcohol**

content: 14% Vol

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 and refined in bottle for 6 months minimum. Intense bouquet with blackcurrant and blueberries, violets, leather and licorice. Well balanced, fresh and intense on the palate. The freshness characterizes the mouthfeel, with a long, pleasantly tannic and balsamic finish.

