



POGGIO LANDI



BRUNELLO DI MONTALCINO 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: 38 months

To be opened: 10 - 12 years

Alcohol content: 14%

Total acidity: 5,5 g/l

Serving temperature: 18° C

2012 VINTAGES

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: 50 q.li.

Average production per vine: 1 kg.

WINEMAKER'S NOTES

Brunello di Montalcino 2012 is intense and elegant. Traditionally vinified. After two weeks of natural, spontaneous fermentation the wine is transferred into 30Hl and 54 Hl untoasted French oak casks, where it ages for 38 months. Minimum bottle ageing 6 months. The nose is intense with ripe red fruits aromas enhanced by black pepper and licorice. In the mouth is well balanced with persistent tannins and red fruits aromas with a hint of spices. Persistent finish.

Superb with aged cheese and game meat.