



POGGIO LANDI

## BRUNELLO DI MONTALCINO D.O.C.G. 2013

*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 in French oak

Alcohol content: 14%

Total acidity: 5,7 g/l

Serving temperature: 18° C

### 2013 VINTAGE

4 STARS

*The 2013 wines enjoy a lively acidity and softer tannins as well as a pleasurable gentleness. Different sides to this wine's character emerge tasting after tasting. The wine has very high levels of polyphenols and the colour is intense. The exquisite elegance and refinement, paired with lasting and lingering bouquets, are all ideal indicators for long bottle ageing.*

### TECHNICAL NOTES

Altitude: 180 - 500 mt a.s.l. Aspect: south, southwest.

Soil composition: mainly clay soil

Training system: spurred cordon

Vine density: average of 5,000 plants per hectare

Vine age: 18-25 years

Age of the vines: 18 - 25 years.

Yield per hectare: 50 q.li.

Average production per vine: 1 kg.



### WINEMAKER'S NOTES

*Il Brunello di Montalcino 2013 is intense and elegant. Traditionally vinified. After two weeks of natural spontaneous fermentation, the wine is racked into large 30 and 54 hl French oak barrels where it ages for 38 months. Refined in bottle for 6 months minimum. Intense and complex bouquet, with nuances of ripe red fruit and spices like black pepper and liquorice. Lingering and luxuriant tannins with notes of ripe red fruit, vanilla and spices. Very long finish. Perfect when paired with cheeses, meat and game.*