



POGGIO LANDI

## ROSSO DI MONTALCINO DOC 2016



*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

Ageing: 12 months in  
French oak

Alcohol content: 13,5%

Total acidity: 5,9 g/l

Serving temperature: 18° C

### 2015 VINTAGE

5 STARS

A vintage to remember with great characteristics for well-balanced wines, thanks to an optimal climate, the right temperatures and timely rainfall, with a well-proportionate mix of favorable weather and the wise work of our winemakers. We can say that the year 2016 could be counted among the best vintages ever.

### TECHNICAL NOTES

Altitude: 180 - 500 m above sea level

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: 70 q.li.

Average production per vine: 1,4 kg.

### WINEMAKER'S NOTES

*Rosso di Montalcino 2016 is fruity, fresh and elegant. Traditionally vinified with spontaneous fermentation drive by native yeasts for 15 days and then aged for 12 months in untoasted 54hl French oak barrels. Bottle refinement for 3 months minimum. Floral aromas with nuances of red forest fruit. Elegant and well balanced in the mouth. Persistent, all-round finish.*

*Superb with pasta dishes, salami, prosciutto and meat.*