



# POGGIO LANDI



**ROSSO DI MONTALCINO**  
**DOC 2017 - ORGANIC WINE**

## NOTES

**Variety:** 100% Sangiovese

**Aging:** 12 months

**Alcohol content:** 13.5% Vol.

**Acidity:** 5.9 g/l

**Serve at:** 18° C

## IN THE VINEYARD

**Altitude:** 180 - 500 m above sea level

**Soil composition:** Pliocene clays with marl

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

**Yield per hectare:** about 80 q.li

**Average production per vine:** about 1.6 kg

## IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast for 15 days at a controlled temperature. It is then aged for 12 months in 54 HL untoasted French oak barrels. Refined in bottle for 3 months minimum. Intense aromas with distinct notes of red fruits. Soft and elegant on the palate. Boasts excellent drinkability and a long finish.

