



POGGIO LANDI

**BRUNELLO DI MONTALCINO DOCG RISERVA
2018**

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

Dense and bright garnet in the glass, the olfactory profile is broad and varied: currant and blueberry and violets, then leather and licorice. In the mouth, the fruit appears juicy and freshness leads the taste to the elegantly tannic and balsamic finish.

