

FRANCESCHI



IL POGGIONE



Brunello di Montalcino riserva Vigna Paganelli

Brunello di Montalcino Riserva Vigna Paganelli is produced only in the best years and in limited quantities. This wine comes exclusively from "I Paganelli" vineyard, the oldest vineyard on the estate, planted in 1964. These vines, used for sourcing the Sangiovese clones when new vineyards are planted, grow top quality grapes which are picked by individual selection of the best and ripest bunches.

After this careful harvesting, the wine is fermented for around 20 days, then aged for 4 years in French oak barrels, followed by a long period of bottle aging.

Grapes: 100% Sangiovese from the "I Paganelli" vineyard planted in 1964

Harvesting: Hand-picked into crates

Fermentation: 20 days submerged cap fermentation at controlled temperatures of 25°-28°C

Aging: 4 years in 30-50 hectolitre French oak barrels, followed by a long period of bottle aging

Characteristics: Intense ruby red, elegant nose with notes of red fruit, leather and spices; persistent, balanced flavour, with long seductive finish

Serving suggestions: Red meats, game, accompanied by mushrooms or truffles, mature cheeses