



IL POGGIONE

## Brunello di Montalcino D.O.C.G. 2018

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*Brunello is the prince of Montalcino wines, produced exclusively from Sangiovese grapes picked by hand from the oldest vines in the farm. After a careful fermentation at controlled temperature, Tenuta Il Poggione Brunello di Montalcino is aged in French oak barrels. After being aged in wood, the wine is bottle aged: this is an essential process in guaranteeing the pleasantness and the complexity that have made the Brunello di Montalcino world-famous.*

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| Wine                 | Brunello di Montalcino  |
| Varietal             | 100% Sangiovese   |
| Vintage              | 2018  |
| Alcohol              | 14,50%  |
| Source               | The winery's oldest vineyards, planted between 150 and 450 metres (490 - 1475 ft) above sea level.  |
| Vine training system | Cordon spur and "doppio capovolto".   |
| Harvest              | By hand   |
| Vinification         | 15 - 20 days "submerged cap" fermentation in stainless steel tanks with indigenous yeasts at a controlled temperature 25/28 °C (77/82 F). Malolactic fermentation in stainless steel. |

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### Aging

Long aging in French oak barrels (30 - 50 hl or 872 -1373 Gallon) followed by bottle aging.

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### Tasting Notes

Ruby red in colour, with a very intense, persistent nose and with red fruit notes. Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma.

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### Food Pairings

Red meats, game, mature cheeses.

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