IL POGGIONE

# Brunello di Montalcino D.O.C.G.
# 2021




*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 | 2021 |
| Alcohol | 14.5% |
| 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. |
| 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. |
| Food Pairings | Red meats, game, mature cheeses. |