



Villa  
POGGIO  
SALVI



## Villa Poggio Salvi - Brunello di Montalcino DOCG Cru "Pomona" 2017



In 2010 the idea of proceeding with a greater fragmentation of our vineyards was born. A real zonation within our 20 hectares in Montalcino.

This led to the selection of a "Cru", a plot we deem bearer of the characteristics of greater prominence for Brunello di Montalcino.

Since then the grapes from this bit of soil are harvested and then vinified separately, but always keeping the same philosophy of production.

The name we have given to this wine is dedicated to her, who since 1979 represents us in our labels: the Pomona.

**Seasonal conditions:** Average temperatures at the beginning of 2017 but with few rainfalls. The vegetation started slightly in advance as the temperature at the end of March was quite mild. The main theme between spring and summer was the heat and the dry weather with very high peaks in July and August.

Grape harvest took place about 10 days in advance compared to average period of the recent years. However, the harvest has given lower quantities of grapes but very sound and of great quality.

**Production area:** Montalcino.

**Age of vineyards:** 20 years.

**Vine density:** 4,000 vines/ha.

**Soil composition:** Galestro (marl).

**Exposure:** South-West.

**Altitude:** 450 metres a/s/l.

**Grapes:** 100% Sangiovese grosso.

**Vine training:** spurred cordon.

**Harvest:** beginning of October; hand picked in crates.

**Wine making:** pre-maceration at a temperature of 12°C for 8 days; fermentation at 28°C in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system.

**Ageing:** in Slavonian oak barrels of 30 hl capacity for 30 months.

**Bottle refining:** at least 4 months.

**Annual production:** 3,333 750ml/btls.

### Characteristics:

**Colour:** brilliant ruby red

**Nose:** harmonic, intense, with red fruits notes and spices

**Palate:** complex and captivating with elegant tannins which guarantee a very long ageing

**Longevity:** 35 years

### Food matches:

Red roasted meat, game, seasoned cheeses and truffles. Meditation wine.

**Serving temperature:** 18° C