



Villa
POGGIO
SALVI



Villa Poggio Salvi *Brunello di Montalcino DOCG Annata*



The special location of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from Sangiovese grosso grapes picked by hand with great care. Considerable importance is given by the fact that the cellar is located adjacent to the vineyards, this allows little time intervening between harvesting and crushing avoiding any unwanted early fermentation and grapes breaking due to transportation. Its main characteristics, in particular the distinctively intense fragrance, the prompt and harmonious roundness of tannins, and the long aftertaste, are the result of the particular position and noteworthy microclimate of the vineyards.

Production area:	Montalcino.
Age of vineyards:	15 to 35 years.
Vine density:	5,000 vines/ha.
Soil composition:	Galestro (marl).
Exposure:	South-West.
Altitude:	from 350 to 500 metres a/s/l.
Grapes:	100% Sangiovese grosso.
Vine training:	spurred cordon.
Harvest:	end of September /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 from 30 - 60 to 100 hl capacity for 30 months.
Bottle refining:	at least 4 months.
Annual production:	45,000 bottles.

Available in: 375 ml -
750 ml- 1500 ml

Characteristics:

Colour: intense ruby red
Nose: fine, ample, red fruits with notes of flowering
grapes, and lavender
Palate: dry but soft, full bodied, velvety tannins, very
persistent and capable for a long ageing
Longevity: 35 years

Food matches:

Red, roasted meat, seasoned cheese and truffles.

Serving temperature: 18° C



BRUNELLO di MONTALCINO
Denominazione di Origine Controllata e Garantita