



Villa
POGGIO
SALVI



Villa Poggio Salvi *Rosso di Montalcino DOC 2019*

Rosso di Montalcino comes from the same Sangiovese Grosso grapes as the Brunello di Montalcino. This younger wine brings the consumer nearer to the taste of Montalcino's wines and accompanies a large range of different foods. Its name is established during harvest and it's already perfect after maturing 12 months in oak wood barrels. May be served immediately, but it's also suited for a further ageing from 10 to 15 years.



Seasonal conditions: Average winter with fairly cold temperatures and some snow. Quite rainy spring with cool temperatures till the end of June, this situation forced us to have great care and attention to details in the vineyard. The second part of the summer was instead regular and very hot so as to reach an ideal harvest period with clear days and some “Tramontane” wind before the harvest which allowed a harvest with an excellent health status of the grapes.

<i>Production area:</i>	Montalcino
<i>Age of vineyards:</i>	from 5 to 20 years
<i>vine density:</i>	5,000 vines/ha (2,000 vines/acres)
<i>Soil composition:</i>	rock
<i>Exposure:</i>	south-west
<i>Altitude:</i>	from 350 to 500 metres a/s/l
<i>Grapes:</i>	100% Sangiovese grosso
<i>Vine training:</i>	spurred cordon
<i>Harvest:</i>	mid/end September, hand picked in crates
<i>Wine making:</i>	fermentation and maceration in steel vats at a temperature between 28°-30°C (80°-86°F) for 12-14 days; caps punched down with pneumatic rakes
<i>Ageing:</i>	for 12 months in Slavonian oak barrels from 30 -60 to 100 hl capacity
<i>Bottle refining:</i>	at least 2 months
<i>Annual production:</i>	30,000 bottles

750 ml

Characteristics:

Colour: brilliant ruby red
Nose: fruity with notes of flowers and light spicy
Palate: fruity, harmonic tannins, well balanced and persistent
Longevity: 10 years

Food matches:

Important pasta dishes, roasted meat and semi-seasoned cheese.

Serving temperature: 16°-18 C (60-65°F)

