

BRUNELLO DI MONTALCINO DOCG

WINE DESCRIPTION

La Poderina is located just south of Montalcino in an area renowned for elegant and balanced fruit. 25 acres are dedicated to the cultivation of the Sangiovese Grosso for the production of this Brunello and Poggio Abate. These vineyards have yields well below the 32 ql/acre dictated by the appellation's regulations.

TASTING NOTES

Ruby red color with garnet notes. Intense, concentrated nose of black cherries, wild berries and vanilla. On the palate it is rich, full bodied, quite tannic in youth, soft and persistent. Serve at 18°C in large glasses.

FOOD PAIRING

Best served with red and white roast meats, poultry, game and aged cheese.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Bunello di Montalcino DOCG
Vineyard size:	38 Ha
Soil composition:	Medium loam with some clay deposits and organic matter
Training method:	Spurred cordon
Elevation:	350 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	Early October
First vintage:	1988
Production:	53,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks (15 days at 24-28 °C)
Maceration technique:	Daily pumping over; two delestages during alcoholic fermentation/15-20 days
Type of aging container:	60% French oak barriques and 40% Italian and/or Slavonian big oak casks of 110 HI
Length of aging before bottle:	12 months (barriques)/24 months (Italian and/or Slavonian big oak casks)
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.8 g/l
Acidity:	5.4 g/L
Dry extract:	29.8 g/L

PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 94 (38 Ha)
Winery Production: 73,000 bts
Region: Toscana