



Brunello di Montalcino “POGGIARELLI”

Vintage: 2021

SINGLE VINEYARD

<u>REGION:</u>	Tuscany
<u>APPELATION:</u>	DOCG BRUNELLO DI MONTALCINO
<u>GRAPES:</u>	100% Sangiovese
<u>SOIL:</u>	Single vineyard on the southeast area of Montalcino with striking component of galestro (limestone) on more draining sandy soil. 450 m of altitude Grapes come from a single vineyard: POGGIARELLI
<u>CULTIVATION SYSTEM:</u>	Cordon spur
<u>HARVEST</u>	All by hand for the best grape selection
<u>N°of VINE for HECTAR:</u>	n. 4.500
<u>GRAPES FOR HECTAR:</u>	4000 kg
<u>N°BOTTLES:</u>	n. 7.000
<u>FERMENTATION:</u>	Fermentation in stainless steel vats with maceration for 25 days. Controlled temperature 28-32°C. Selected yeasts.
<u>AGEING IN OAK BARREL:</u>	24 mounths in Tonneaux of 500 litres of French oak

- Alcohol Content: 14,50 %
- Residual Sugar: 0 g/L
- pH: 3,55
- Total Acidity: 5,90 g/L

Winemaker's Notes: The Cortonesi Brunello di Montalcino Poggiarelli draws its fruit from a vineyard planted in the 1970s and replanted in part during the 1990s. Its fruit has made this designate wine since 1998. This wine shows a pretty mineral character that lifts above the bright red fruit. It's absolutely true that these special sections from Montalcino are always recognized by their terrain or soil-adjacent aromas. In this case, you can smell those flinty or gravel-like tones from the schistose Galestro rocks. That special aromatic signature is followed by dark fruit and balsam herb, firm tannins and bright acidity. This is a limited 7000-bottle release.

The grapes for this wine come from the heart of Montalcino, from a single vineyard of family-owned vines located at 1378 of altitude on the southeast side of the city. The well-draining soil is sandy and rocky, with excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following the tradition for making superior Brunello. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 25 days in stainless steel vats with selected yeasts. Controlled temperatures between 82.4° F – 89.6° F. (28 – 32° C). The wine then spends 24 months in 500L French oak barrels.