

# La Poderina



## **BRUNELLO DI MONTALCINO RISERVA DOCG**

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** southeast side of Castelnuovo dell'Abate, Montalcino (SI)

**GRAPES:** Sangiovese grosso 100%

**VINIFICATION:** manual harvest with separation of grapes from best parcels of "Fonteantica" area; fermentation and maceration in stainless steel tanks for 15 days at controlled temperature (24°-28° C) with daily pumping and délestage; at the end of alcoholic fermentation, post-maceration period is continued bringing the temperature to 29° C; immediately after racking, even with its fine lees, wines are transferred into French oak barrels, where malolactic fermentation will carry out and will undergo weekly batonnage for the next 5 months; after this period wine continue its aging for 7 months and then it will still in wood for 12 months yet

**TASTING NOTES:** deep ruby red color, with a bouquet of black cherries and red berries, good complexity, with balanced notes of vanilla and tobacco. To serve at 18° C in large glasses. Ideal wedding with roasted red meats, stews, roast game and aged cheeses