

CELESTINO PECCI

BRUNELLO 'POGGIO AL CARRO'



Ruby red pleasantly tending to garnet; the nose is spicy, intense and persistent, well integrated with the large wood used for aging. Very harmonious wine as a whole, it appears warm, savory and very structured on the palate.

Color: Red

Grapes: 100% Sangiovese

Soil: Medium-textured slightly clayey soil

Altitude: 350 m

Yield: 50 hl/ha

Skin maceration: 20 days

Malolactic fermentation: yes

Aging: Aging in wood for 40 months in 35 hl wooden barrels