

POGGIOTONDO

BRUNELLO DI MONTALCINO



Ruby to garnet red in color with a bouquet of dried violets and leather. Intense flavors of black cherry and tobacco with a complex and lasting finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Clay and marl

Altitude: 250 m above sea level

Aspect: SouthWest

Training System: Cordone Speronato

Fermentation: In stainless steel for 20 days with frequent delestage

Aging: 24-30 months in Slavonian oak barrels, followed by 6 months in stainless steel and 12 months in bottle.

Represented by Soilair Selection

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