



# CORTONESI

## Scheda tecnica

### BRUNELLO DI MONTALCINO “ POGGIARELLI”

<b><u>REGION:</u></b>	Tuscany
<b><u>APPELATION:</u></b>	DOCG BRUNELLO DI MONTALCINO
<b><u>VINE:</u></b>	Sangiovese
<b><u>GRAPES:</u></b>	100% Sangiovese.
<b><u>SOIL:</u></b>	Vineyards on south – east zone of Montalcino hill have a striking component of galestro on more draining sandy soil.
<b><u>PRODUCTION ZONE:</u></b>	MONTALCINO vineyards on South-East (on the way to Castelnuovo dell’abate ) 420 m slm Grapes come from a single vineyard on “POGGIARELLI” soil.
<b><u>CULTIVATION SYSTEM:</u></b>	Spurred cordon
<b><u>HARVEST</u></b>	All by hand for have the best selection of grapes
<b><u>N°of VINE for HECTAR:</u></b>	n. 4.500
<b><u>GRAPES FOR HECTAR:</u></b>	4000 kg
<b><u>N°BOTTLES:</u></b>	n. 4.000
<b><u>FERMENTATION:</u></b>	Fermentation with maceration for 25 days in stainlees steel vats.
<b><u>AGEING IN OAK BARREL:</u></b>	24 mounths in Tonneaux of 500 litres of French oak
<b><u>TASTING NOTES:</u></b>	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, and like many of the Selezioni (and the Brunello cru expressions), 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 schistous Galestro rocks. That special aromatic signature is followed by dark fruit and balsam herb, firm tannins and bright acidity. This is a limited 4,000-bottle release.