

## Podernovi 2015

BRUNELLO DI MONTALCINO DOCG



**Grape varieties**

Sangiovese 100%



**Vineyard**

Podernovi – 3 hectares

**Exposure**

Southeast

**Training system**

Spurred cordon

**Density**

4,000 vines/hectare (1,618 vines/acre)

**Altitude**

450 metres (1,476 feet) above sea level

**Soil characteristic**

Rich in marl and minerals, good percentage of clay

**Planting dates**

1990

**Yield**

3400 kg/hectare



**Harvest**

Grapes are hand harvested in small 17 kg crates during the first October weeks

**Fermentation**

In 2500 L tapered Slavonian oak vats

**Length of fermentation**

28/30 days

**Vinification**

Soft crushing of the grapes after careful selection of the berries

**Fermentation temperature**

28/30 °C

**Malolactic fermentation**

In 4000 L wooden casks

**Ageing**

30 months in lightly toasted 4000 L casks. This is followed by at least 6 months of bottle ageing before its market release.



Alcohol content	Total acidity	Residual sugars	Dry extract	Free SO <sub>2</sub>	Total SO <sub>2</sub>	pH
14.4 % Vol	5.9 g/l	1.0 g/l	33.5 g/l	28 mg/l	70 mg/l	3.49



One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with slightly above average temperatures, enabling uniform budding and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day-night temperature variations enabled the bunches to achieve ideal ripening by the end of September: the berries were perfectly healthy and acidity was high, despite elevated sugar concentration. The harvest of Sangiovese, which was completed by the end of the month, delivered perfectly healthy grapes with a very thick skin, a prerequisite for long macerations and for wines with great ageing potential.



Ruby red colour, not excessively bright, and with light garnet reflections. On the nose, floral aromas of violet, cyclamen and jasmine, notes of fresh fruit and spice. In the mouth it is well balanced, with a good structure and acidity as well as very smooth tannins and excellent persistence.



The elegance and harmonious structure of this new cru pair well with red meats, wild game including fowl, more elaborate dishes, and even mushrooms and truffles. Excellent with cheeses such as Parmigiano Reggiano and Tuscan pecorino.

