

## 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

3400 kg/hectare



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

In 2500 L tapered Slavonian oak vats

ageing before its market release.

Length of fermentation 28/30 days

14.4 % Vol 5.9 g/l

Vinification

Soft crushing of the grapes after careful

BRUNELLO

MONTALCINO

SAN POLO

selection of the berries Fermentation temperature

28/30 °C

Malolactic fermentation

In 4000 L wooden casks

28 mg/l



Alcohol content Total acidity Residual sugars Dry extract Free SO<sub>2</sub> Total SO<sub>2</sub> рΗ 3.49

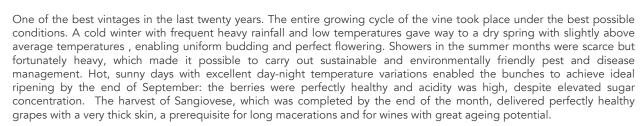
33.5 g/l

1.0 g/l

30 months in lightly toasted 4000 L casks. This is followed by at least 6 months of bottle







70 mg/l



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.