

Villa Poggio Salvi
BRUNELLO DI MONTALCINO
DOCG ANNATA 2016

The special location of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from Sangiovese grosso grapes picked by hand with great care. Considerable importance is given by the fact that the cellar is located adjacent to the vineyards, this allows little time intervening between harvesting and crushing avoiding any unwanted early fermentation and grapes breaking due to transportation. Its main characteristics, in particular the distinctively intense fragrance, the prompt and harmonious roundness of tannins, and the long aftertaste, are the result of the particular position and noteworthy microclimate of the vineyards.

Winery: Villa Poggio Salvi

Wine: Brunello di Montalcino DOCG Annata

Vintage: 2016

James Suckling Rating: 95 Points

Grape variety: 100% Sangiovese Grosso

Vineyards:

Vine density: 5,000 vines/ha.

Soil composition: Galestro (marl).

Exposure: South-West.

Altitude: from 350 to 500 metres a/s/l.

Vine training: spurred cordon.

Age of the vines: 15 to 35 years.

Harvest: beginning of October; hand picked in crates.

Vinification: pre-maceration at a temperature of 12°C (53°F) for 8 days; fermentation at 28°C (82°F) in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system.

Aging: aged in Slavonian oak barrels from 30 - 60 to 100 hl capacity for 30 months, refined in bottles for at least 4 months.

Alcohol content: 14.5%

Characteristics:

Colour: intense ruby red.

Nose: fine, ample, red fruits with notes of flowering grapes, and lavender.

Palate: dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing.



Villa Poggio Salvi
BRUNELLO DI MONTALCINO
DOCG RISERVA 2015

Villa Poggio Salvi Reserve Brunello is the fruit of the research dedicated to the attainment of a wine with an even bigger structure in respect to the standard label Brunello. The additional ageing period of ten months in oak barrels gives this wine a bigger balance and structure. It develops a more complex taste and aromas with tertiary fragrances as well as an increase of its aging potential and makes it the gem of the cellar.

Seasonal conditions: Vintage, evaluated by the Consortium of Brunello with 5 stars. Rainy spring, not very hot summer, characterized by high variations between day and night temperatures which continued also in autumn with very high temperatures during day time and cool temperature at night. This thermal excursion helped the grapes reach the right level of acidity, colour and perfume.

Winery: Villa Poggio Salvi

Wine: Brunello di Montalcino DOCG Riserva

Vintage: 2015

James Suckling Rating: 96 Points

Grape variety: 100% Sangiovese Grosso

Vineyards:

Vine density: 5,000 vines/ha (2,000 vines/acre).

Soil composition: rock.

Exposure: South-West.

Vine training: spurred cordon.

Age of the vines: 20 - 35 years.

Harvest: end of September/beginning of October; hand picked in crates

Vinification: Pre-maceration at a temperature of 12°C (53°F) for 8 days; fermentation at 28°C (82°F) in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system.

Barrel ageing: in Slavonian oak barrels from 30 - 60 to 100 hl capacity for 40 months

Bottle ageing: at least 6 months

Alcohol content: 14.5%

Characteristics:

Colour: intense ruby red with garnet tones.

Nose: ample and complex, notes of cherries, sweet tobacco, licorice, chocolate and coffee.

Palate: sapid, full with a distinct freshness, well structured, evolving tannins

Longevity: 40 years and more.



Villa Poggio Salvi
**BRUNELLO DI MONTALCINO DOCG
CRU "POMONA" 2016**

In 2010 the idea of proceeding with a greater fragmentation of our vineyards was born. A real zonation within our 20 hectares in Montalcino. This led to the selection of a "Cru", a plot we deem bearer of the characteristics of greater prominence for Brunello di Montalcino. Since then the grapes from this bit of soil are harvested and then vinified separately, but always keeping the same philosophy of production. The name we have given to this wine is dedicated to her, who since 1979 represents us in our labels: the Pomona.

Seasonal conditions: Vintage evaluated by the Consortium of Brunello with 5 stars. Rainy spring, not very hot summer, characterized by high variations between day and night temperatures which continued also in autumn with very high temperatures during the day time and cool temperatures at night. The thermal excursion helped the grapes reach the right level of acidity, colour and perfume.

Winery: Villa Poggio Salvi

Wine: Brunello di Montalcino DOCG Cru "Pomona"

Vintage: 2016

James Suckling Rating: 96 Points

Grape variety: 100% Sangiovese grosso

Vineyards: 20 year old vines, 4,000 vines/ha. Soil composed of Galestro (marl). South-West exposure with an altitude of 450 meters a/s/l.

Harvest: beginning of October; hand picked in crates.

Vinification: pre-maceration at a temperature of 12°C for 8 days; fermentation at 28°C in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system.

Barrel ageing: in Slavonian oak barrels of 30 hl capacity for 30 months.

Bottle ageing: at least 4 months.

Alcohol content: 14.5%

Characteristics:

Colour: brilliant ruby red.

Nose: harmonic, intense, with red fruits notes and spices

Palate: complex and captivating with elegant tannins which guarantee a very long ageing.

Longevity: 35 years

