

## Poggio dell'Aquila **BRUNELLO DI MONTALCINO DOCG**

The growing season began with cool, wet weather. In July, the weather turned hot and dry, with one rainfall mid-August relieving the stress on the vines. Rain mid-September, followed by beautiful weather with good swings in temperature between day and night. The harvest took place with selected and manual harvesting, from early October. Before the harvest, a strong selection of the bunches is carried out, thus determining a final yield of only 50 quintals per hectare. All this is sacrificed in order to obtain the maximum concentration and quality. The harvest, strictly by hand, usually takes place during the first fortnight of October.

**Winery:** Poggio dell'Aquila

**Wine:** Brunello di Montalcino DOCG

**Vintage:** 2016

**James Suckling Rating:** 95 Points

**Grape variety:** Sangiovese Grosso

**Vineyards:** The soils are of Eocene origin, rich in galestro and are cultivated with spurred cordon with a density of about 5,000 vines / ha. The grape yield is about 50 quintals per hectare.

**Harvest:** Early October

**Vinification:** Fermentation in steel tanks at controlled temperatures for around 21/25 days

**Barrel ageing:** 36 Months in oak Big barrel and Tonneaux

**Bottle ageing:** min 6 months

**Alcohol content:** 14.5%

**Characteristics:** Dark and bright ruby red tending towards burgundy with ageing, very lingering, full reminiscent of liquorice and fruits of the forest.

