

# Poggiolo

## *DOCG Brunello di Montalcino*

<b>Country</b>	Italy
<b>Type</b>	Still wine
<b>Color</b>	Red
<b>Situation</b>	
<b>Owner</b>	
<b>Surface</b>	
<b>Soil</b>	
<b>Average production</b>	
<b>Grape varieties</b>	Sangiovese Grosso (Brunello)
<b>Age of the vineyard</b>	
<b>Cellaring</b>	Excellent with aged cheese and dishes with intense flavours e.g. braised meats and wild game.
<b>Viticulture</b>	
<b>Winemaking</b>	In stainless steel tanks under controlled temperature for a period of approximately 21/25 days
<b>Ageing</b>	2 years (3 years for our Riserva) in 500lt. oak Tonneau and in 225lt. French oak Barriques in different percertages, dependig on the quality of each vintage.
<b>Tasting notes</b>	Colour: Dark brilliant ruby red with a tendency to garnet with age Odour: extremely persistent, full and with hints of liquorice and fruit of the woods.
<b>Note</b>	
<b>Gastronomy</b>	

