







Villa Poggio Salvi Brunello di Montalcino DOCG Riserva 2010

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 aging period of ten month 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: excellent vintage. Winter with frequent and constant rainfalls and snowfalls; regular beginning of the vegetative phase with ideal weather conditions but continued in the months of June and July with many rainfalls and humidity which have considerably slowed down the plant vegetative growth. For these reasons we were expecting a late harvest. August and especially the beginning of September have balanced the previous rainfalls thank to an ideal climate not exceedingly hot. These conditions have brought to a really top-level harvest delayed by 10 days compared to previous years.

Production area: Montalcino Age of vineyards: 20 to 35 years vine density: 5,000 vines/ha (2,000 vines/acre) Soil composition: rock Exposure: south-west from 350 to 500 metres a/s/l 100% Sangiovese grosso Vine training: spurred cordon beginning of October; hand picked in crates Wine making: 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. in Slavonian oak barrels from 30 - 60 to 100 hl capacity for 40 months **Bottle refining**: at least 6 months Annual production: 2.933 bottles

Characteristics:

Colour : intense ruby red with garnet tones ample and complex, notes of cherries, sweet tobacco, Nose licorice, chocolate and coffee Palate: sapid, full with a distinct freshness, well structured, evolving tannins Longevity: 40 years and more

Altitude:

Grapes:

Harvest:

Ageing:

Food matches: red roasted meat, seasoned cheese, truffles

Serving temperature: 18 °C (64°F)



