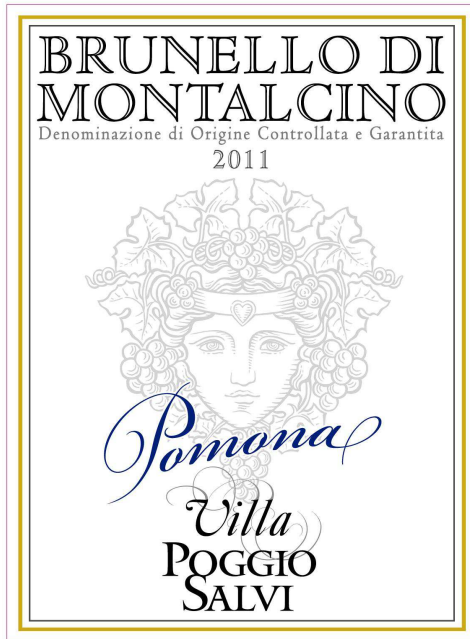# *Villa Poggio Salvi - Brunello di Montalcino DOCG Cru "Pomona" 2011*

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: ideal spring, with alternating climatic conditions; cool, rainy July and then a very hot drought starting from August 10 till the harvest. These conditions have led to a slightly faster ripening of the grapes than average and to a dry harvest with perfect and sound grapes.

Production area:	Montalcino.
Age of vineyards:	20 years.
Vine density:	4,000 vines/ha.
Soil composition:	Galestro (marl).
Exposure:	South-West.
Altitude:	450 metres a/s/l.
Grapes:	100% Sangiovese grosso.
Vine training:	spurred cordon.
Harvest:	end of September/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.
Ageing:	in Slavonian oak barrels of 30 hl capacity for 30 months.
Bottle refining:	at least 4 months.
Annual production:	2,013 bottles.

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

Food matches:
Red roasted meat, game, seasoned cheeses and truffles. Meditation wine.

Serving temperature: 18° C