



Società Agricola Poggio Salvi di Montalcino s.r.l.
Località Poggio Salvi
53024 Montalcino (Siena)
Partita IVA: 00822850525
Codice Fiscale: 05881280159
Telefono: (+39) 0577 847121
Fax: (+39) 0577 847131
vps@villapoggiosalvi.it
www.villapoggiosalvi.it

Brunello di Montalcino DOCG Annata 2018

- > Guaranteed appellation of controlled origin
- > White / Burgundy / Golden label

The special location of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from Sangiovese grapes picked by hand with great care. A short path lies between the vineyards and the wine-making cellar, hindering an undesired fermentation start or eventual transport damages to the grape-stones. 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 noteworthy microclimatic position of the originating vineyards.



Volume (ml):	750
Seasonal conditions:	Average winter with fairly cold temperatures and some snow. Quite rainy spring with cool temperatures till the end of June, this situation forced us to have great care and attention to details in the vineyard. The second part of the summer was instead regular and very hot so as to reach an ideal harvest period with clear days and some "Tramontane" wind before the harvest which allowed a harvest with an excellent health status of the grapes.
Production area:	Montalcino
Vineyards age:	From 15 to 35 years
Vineyards exposure:	South-West
Vine density:	5.000 vines/ha
Vine training:	Spurred cordon
Soil:	Galestro (marl)
Altitude:	350-500 metres
Grapes:	100% Sangiovese grosso
Harvesting:	End of September; 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
Ageing:	In Slavonian oak barrels from 30 - 60 to 100 hl capacity for 30 months
Bottle refining:	At least 4 months
Annual production:	60.000 bottles
Color:	Intense ruby red
Scent:	Fine, ample, red fruits with notes of flowering grapes, and lavender
Taste:	Dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing
Longevity:	30 years
Matches with:	Red, roasted meat, seasoned cheese and truffles. Meditation wine.
Serving temperature:	18°C