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Brunello di Montalcino DOCG Cru - Pomona 2018

> Denominazione di Origine Controllata e Garantita

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.



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:	20 years
Vineyards exposure:	South-West
Vine density:	4.000 vines/ha
Vine training:	Spurred cordon
Soil:	Galestro (marl)
Altitude:	450 metres
Grapes:	100% Sangiovese grosso
Harvesting:	Beginning of October; 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 30hl capacity for 30 months
Bottle refining:	At least 4 months
Annual production:	3.333 750ml bottles
Color:	Brilliant ruby red
Scent:	Harmonic, intense, with red fruits notes and spices
Taste:	Complex and captivating with elegant tannins which guarantee a very long ageing
Longevity:	35 years
Matches with:	Red roasted meat, game, seasoned cheeses and truffles. Meditation wine
Serving temperature:	18°C