



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 Riserva 2017

- > Guaranteed appellation of controlled origin
- > Black / Golden label

Brunello di Montalcino "Reserve" by Poggio Salvi di Montalcino is a more structured wine than Brunello di Montalcino "Annata", resulting from a deep research work. Ten months of more aging in oak barrels give this wine even more balance, developing more complex taste and aromas with tertiary fragrances, increasing its ageing potential and making it the best product of our cellar.



Volume (ml):	750
Seasonal conditions:	Average temperatures at the beginning of 2017 but with few rainfalls. The vegetation started slightly in advance as the temperature at the end of March was quite mild. The main theme between spring and summer was the heat and the dry weather with very high peaks in July and August. Grape harvest took place about 10 days in advance compared to average period of the recent years. However, the harvest has given lower quantities of grapes but very sound and of great quality.
Production area:	Montalcino
Vineyards age:	From 20 to 35 years
Vineyards exposure:	South-West
Vine density:	5.000 vines/ha
Vine training:	Spurred cordon
Soil:	Rock
Altitude:	350-500m a/s/l
Grapes:	100% Sangiovese grosso
Harvesting:	End of September / 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 30-60 to 100hl capacity for 40 months
Bottle refining:	At least 6 months
Annual production:	6.000 750ml bottles
Color:	Intense ruby red with garnet tones
Scent:	Ample and complex, notes of cherries, sweet tobacco, licorice, chocolate and coffee
Taste:	Sapid, full with a distinct freshness, well structured, evolving tannins
Longevity:	40 years and more
Matches with:	Red roasted meat, seasoned cheese, truffles
Serving temperature:	18°C (64°F)