

POGGIO SALVI

2017

POGGIO SALVI 'POMONA' BRUNELLO

BRUNELLO • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Continuous improvements of the vineyards through insertion of excellent new Sangiovese Grosso (Brunello) and Merlot vines, the upgrading of local vines like Colorino, Ciliegiole and Malvasia del Chianti, the low production of grapes per hectare, the scrupulous care in following every phase of the production from the selection during harvest right through the final winemaking.

Wine Making

In 2010 the idea of proceeding with a greater fragmentation of our vineyards was born. A real zoning 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.

Food Suggestions

Pairs well with red roasted meat, seasoned cheeses and truffles, beef, lamb, and poultry dishes.

TASTING NOTES

Pours to a brilliant ruby red and greets your nose with harmonic, intense red fruits with subtle aromas of spices. On the palate, the wine is complex and captivating with elegant tannins which guarantee very long aging.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Family-Owned
- ABV%: 14.1
- Class: Red

REVIEWS

Wine Enthusiast | 87

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

