



POGGIO SCUDIERI

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BRUNELLO DI MONTALCINO

Grapes

100% Sangiovese grosso

Production area

Montalcino

Altitude

from 250 to 400 m a.s.l.

Type of soil

Soil rich in fossils, with marl and limestone, medium clay mixture, rich in limestone, with toface schists. Calcareous soil with a tendency to be poorly fertile and not very deep. Soil of Eocene origin, with sub-alkaline pH, with medium consistency.

Alcohol

14.5 % vol.

Fermentation

The grapes are destemmed and lightly crushed to open the berry, then placed to ferment in steel vats filled to no more than two-thirds of their capacity. Fermentation is carried out with selected yeasts for about 12-15 days at an initial temperature of 18°C up to 27°C. This is followed by a maceration period of about 20 days at 28-30°C. Pumping over and delestage are carried out to aid the extraction of the noble substances from the skins.

Aging

It ages 36 months in large barrels according to the vintage and 1-2 years in cement and steel tanks. Aging of at least 4 months in the bottle. On sale after 5 years from the harvest year.

Tasting notes

Ruby red color with hints of garnet. On the nose, it has the fragrance of spices, small red fruits, berries, and underbrush. Juniper, humus, light nuances of flowers, and hints of licorice and black pepper. On the palate, it is crisp and fresh, medium-bodied, with good acidity and well-integrated tannins. It closes with balsamic and spicy notes.

Food pairings

Red meats, braised meats, and game, aged and blue cheeses.

Capacity

0,75 l