

POGGIO ABATE

BRUNELLO DI MONTALCINO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 38 ha
Soil composition: medium loam with some clay deposits and organic matter
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha
Exposure: South-East
Vines age: 16-26 years
Harvest time: early October
First vintage: 2006
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 75-82 °F

Maceration

Technique: daily pumping over; two delestages during alcoholic fermentation
Length: 15-20 days

Aging

Container: 500l tonneaux and 30hl casks
Wood: French and Slavonian oak
Length: 15 months in tonneaux, 15 months in casks, 6 months in stainless steel tanks
In bottle: 24 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 1.6 g/l
Acidity: 5.5 g/l
Dry extract: 29.9 g/l



FOOD PAIRINGS

Ideal with red and white meats, poultry, game, and aged cheese.



TASTING NOTE

Deep ruby-red color.
Intense, complex nose with notes of dark berries, licorice, and tobacco, together with ethereal, smoky sensations.
On the palate, it is smooth, with great structure and balance, full of flavors, especially savory herbs and licorice. Firm tannins and a long, powerful finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa
Winemaker: Emanuele Nardi
Total land under vine: 37 ha
Winery production: 120,000 bts
Region: Tuscany (Italy)

