



MONTALCINO



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

POGGIO AL GRANCHIO

Poggio al Granchio is a magical place for its environment and landscape; it is a narrow valley on the southeastern side of Montalcino that descends down to Sant'Antimo. It is the area with the highest altitude vineyards on the Montalcino hill. It is a vineyard that gets the morning sun and is subjected to the strong climatic influence of Mount Amiata (former volcano and sacred Etruscan mountain) which looms opposite. This area of Montalcino has rich galestro soils, which are particularly good for Brunello.

On galestro, Sangiovese becomes mineral and sapid, with silky tannins; on the nose it has notes of ripe fruits of the undergrowth, combined with that unmistakable hint of flint that you can smell directly on the schist. On the palate the wines make a subtle, elegant but assertive entry, turning out to be sapid and mineral. Here Brunello is a dark colour and has a great ageing potential.

The name "Poggio al Granchio" comes from the small pond at the centre of the estate, under an imposing holm oak, home to some lively freshwater crabs.

GRAPES

Sangiovese Grosso from Poggio al Granchio vineyards at an altitude of 400 to 450 metres a.s.l. on galestro origin soils.

WINE MAKING TECHNIQUES

Once the grapes have been picked, they undergo pre-fermentation maceration at a low temperature (5-6° C); fermentation takes place with particular control of the temperature (not over 27°C), pumping over techniques and délestage in order to enhance the fruity and mineral component of the wine.

After an initial period in 300-litre French oak casks, the wine is aged in 60-hl Slavonian oak vats for a period of 24 months. 6 months in concrete tanks and 18 months in the bottle.

TASTING CHARACTERISTICS

It has an intense ruby-red colour with violet glints.

It explodes on the nose with fresh fruit reminiscent of cherries in spirit, redcurrants, blackberries and myrtle. On the palate it has an unmistakable subtle entry with very long, silky tannins. It has a sapid and mineral finish that only this area can give Sangiovese.

0,75 l.