



Vin: Brunello di Montalcino DOCG
Producent: Poggio Dell'Aquila
Årgang: 2010
Drue: Sangiovese Grosso
Alkohol: 15 %

Vinification and maturing

Fermentation: In steel tanks at controlled temperatures for around 21/25 days.
Ageing: 36 months in oak and 12 months in 500-litre tonneaux in different percentages depending on the quality of the vintage.
Refinement: In the bottle for around 10 months.

Tasting notes

Colour: Dark and bright ruby red tending towards burgundy with ageing.
Fragrance: Very lingering, full, reminiscent of liquorice and fruits of the forest.

Food pairing

Excellent with seasonal cheeses and dishes with intense flavours such as pot roasts and game.

Serving temperature

18 °C.

(Indeholder sulfitter)

