



FRANCÒLI U.S.A.



POGGIO BASSO BRUNELLO DI MONTALCINO

Brunello di Montalcino is one of the reigning kings of all the Italian wines. It is made of 100% Sangiovese Grosso grapes grown on the hillsides of Montalcino in Tuscany. The wine must be aged a minimum of 4 years, at least 2 of those years in oak, and then fined in the bottle for a minimum of 4 months.

REGION: Montalcino, Tuscany

APPELLATION: DOCG

VARIETAL: 100% Sangiovese Grosso

ALCOHOL: 14.5%

WINEMAKING:

Soil Composition: Marl and Alberese – Limestone with high concentration of calcium carbonate.

Vine Training Method: Guyot

Elevation: 900 ft.

Vine Exposure: South West, South

Harvest Time: First 2 weeks of October

Fermentation Container: Concrete Tanks

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak/Concrete

Type of Oak: 500 Liter Solvenian Oak

Length of Aging Before Bottling: 48 Months

Months Length of Bottle Aging: 12 Months

TASTING NOTES:

Flavors of black plum skin, black raspberry and boysenberries. This fruit is lifted by vanilla earthiness and touches of pepper.

FOOD PAIRINGS:

Structured red meat dishes such as Florentine Steak, Prime Rib, or Osso Buco. Mushroom sauces or wild game stew. Will compliment well any aged cheese.

