



MONTALCINO

2016 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

Appellation: Brunello di Montalcino DOCG

Elevation/Orientation: 400 - 450 meters (1,312 - 1,476 feet) above sea level / North - South

Vineyard Size: 18 ha (44 acres)

Soil: Galestro soils (marl)

Density: 5,050 vines/hectare (2,045 vines/acre)

Training: Spurred cordon

Source(s): Sangiovese Grosso 100% only from the "Poggio al Granchio" vineyard

Harvest Dates: October 6, 2016

Harvest Notes: The 2016 vintage started out with a large amount of precipitation from January through February, which helped to build water reserves. March was cooler than normal, with budbreak starting around the middle of the month, leading into a temperate yet dry April. However, water reserves from the winter months maintained homogenous growth throughout.

The end of April into May was rainy followed by June, which continued to be wet yet more in line with an average year. Luckily, temperatures were cooler than usual, which slowed growth of the vines. Combined with good ventilation (for both northern and southern slopes), this mix kept the production of rot at bay. Ultimately, these conditions were the key to balancing the warm and dry summer months. Warm but never hot, 2016 is often described as having very even temperatures and no dramatic swings, other than the strong diurnal shifts between day and night, which helped in the healthy maturation of fruit. The autumn months and into harvest continued this theme, with temperate and dry conditions.

Vinification: Once the grapes have been picked, they undergo pre-fermentation maceration at a low temperature (5-6° C, 41-43° F); fermentation takes place with particular control of the temperature (not over 27°C, 81° F), pumping over techniques and délestage in order to enhance the fruity and mineral component of the wine. 100% Malolactic fermentation.

Aging: 24 months in 60 hectoliter Slavonian oak vats, 6 months in concrete tanks, followed by 18 months in bottle

Varietal Composition: 100% Sangiovese

Alcohol/ TA/ pH: 14.5% / 5.35 g/L / 3.48

Tasting Notes: POGGIO AL GRANCHIO is in the South East side of Montalcino and expresses the nature of galestro shales soils. Due to the soil the wine shows lower pH and higher acidity with high level of thick and firm tannins. It is the muscular expression of Brunello di Montalcino with the most age worthy character. On the nose it shows a combination of red and black fruits complexed by lifted leafy note and gamy character. The palate is bloody and full of energy.



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