

PODERE LA VIGNA

“Rosso di Montalcino” – Tuscany, Italy



PODERE LA VIGNA

TECHNICAL NOTES

Sub-region: Montalcino (D.O.C.)

Alcohol: 14% by vol.

Varietal: 100% Sangiovese

WINEMAKING

Vineyard: from 320 to 340 m.s.l.m. south-east and south-west, with sixth runner plants of 2.80m x 0.90m.

Vinification: in stainless steel vats for 50 H with multiple daily punching down at a controlled temperature for 18 to 20 days.

Ageing: in oak barrels for about 6 months/4 months in bottle.

TASTING NOTES

Straightforward and juicy, this opens with aromas of leafy underbrush, wild berry and a whiff of oak while the brisk palate delivers raspberry, white pepper and espresso. Close-grained tannins leave a somewhat astringent finish.


Global Wines

Wine importer & distributor

14065 NW 8th ST, Bay 11

Sunrise, FL 33325

T.954.921.8024 / F.954.921.8028

www.globalwinesllc.com