

POGGIO SALVI POGGIO SALVI MONTALCINO BRUNELLO

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TECHNICAL DETAILS

The Estate

Continuous improvements of the vineyards through insertion of excellent new Sangiovese Grosso (Brunello) and Merlot vines, the upgrading of local vines like Colorino, Ciliegiole and Malvasia del Chianti, the low production of grapes per hectare, the scrupulous care in following every phase of the production from the selection during harvest right through the final winemaking.

Wine Making

The special location of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from Sangiovese grapes picked by hand with great care. A short path lies between the vineyards and the wine-making cellar, hindering an undesired fermentation start or eventual transport damages to the grape-stones.

Food Suggestions

Pairs well with beef, lamb, deer, venison, and poultry dishes.

TASTING NOTES

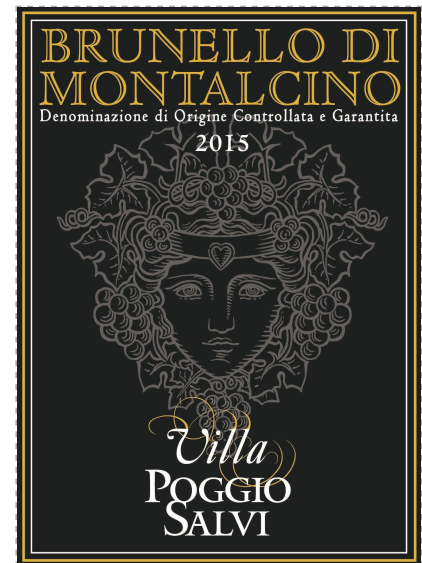
Intense ruby red. Aromas of fine, ample, red fruits with notes of flowering grapes, and lavender. Dry but soft, full-bodied, velvety tannins, very persistent and capable of long aging.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 70mL (6 pc)
- Family-Owned
- ABV%: 14.5
- Class: Red

REVIEWS

Wine Enthusiast | 87

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

