

POGGIO SALVI

POGGIO SALVI 'RISERVA' MONTALCINO BRUNELLO

MONTALCINO • TUSCANY • ITALY • EUROPE

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, Cilieggiolo 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

Brunello di Montalcino by law must be aged a minimum of four years, including two years in barrel before release and once released, typically needs more time in bottle for its drinking potential to be fully reached.

Food Suggestions

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

TASTING NOTES

This wine pours to an intense ruby red with garnet tones. The nose is ample and complex, with notes of cherries, sweet tobacco, licorice, chocolate and coffee. On the palate, the wine is sapid, full with a distinct freshness, well structured, evolving tannins.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Family-Owned
- ABV%: 14.5
- Class: Red

REVIEWS

Wine Enthusiast | 92

WineCritic.com | 93

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

