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Col d'Orcia, Montalcino (Tuscany)

Brunello Poggio al Vento DOCG

Vintage	2016
Winemaker	Col d'Orcia
Region	Tuscany
Alcohol	15% vol.
Grapes	100% Sangiovese

Winemaking

Stringent selection of the grapes, fermentation over 20 to 25 days at a controlled temperature of 28 °C in large stainless steel tanks. The wine then matures for 48 months in barrels made from Slavonian and French Allier oak, followed by 24 months of maturing in bottles.

Our tasting note

The Poggio al Vento Brunello di Montalcino Riserva is an absolute Brunello icon and practically impossible to surpass in terms of finesse, complexity and opulence. Aromas of ripe red fruits and tobacco that are typical for this type of wine dominate the bouquet and harmonise wonderfully with the noble wood note. An elegant body, polished tannins and a fresh structure also make the Poggio a firework of the pallet. All the characteristics combine in a delicate and long-lasting finish.

Col d'Orcia

The Tenuta Col d Orcia is one of the most historic and well-cultivated vineyards in Montalcino. The estate has over 142 hectares of wine-growing land, whereby the majority is planted with Sangiovese, the unique wine variety for Brunello di Montalcino. Since 1973 the vineyard has beenunder the ownership of the aristocratic family of Marone Cinzano, and in 2010 switched over fully to biodynamic winemaking. Today Col d Orcia is one of the largest organic vineyards in Tuscany.



Suitable with

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch