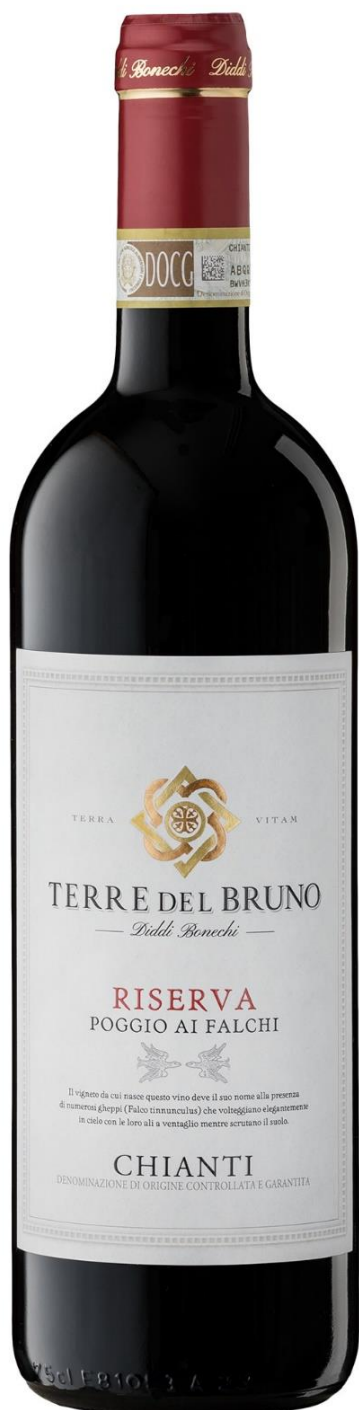




TERRE DEL BRUNO
— Diddi Bonechi —

POGGIO AI FALCHI CHIANTI RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Grapes: 100% Sangiovese
Vineyard of origine: Poggio ai Falchi
Soil: Galestro
Vines per hectare: 3.500 - 5.000
Training system: Guyot
Altitude: 400/450 mt above sea level


Vinification: after the harvest, done by hand, bunches are destemmed. The maceration lasts for about 10/15 days in stainless steel tanks at controlled temperature, this will allow the wine to complete the alcoholic fermentation. In period of time, to extract the color from the skins, four daily pump-overs are carried out. The wine is now decanted and completes the malolactic fermentation by the end of December.

Aging: 4 months in stainless steel tanks at controlled temperature and 16 months in "second and third passage" French oak tonneaux and barriques.

Refinement in the bottle: at least 10 months

Tasting notes: intense ruby red color; vinous aroma with light spicy hints; well structured, harmonious with light and elegant tannins. Good persistence in the mouth.

To be stored horizontally at a temperature around 15 ° C.

 750ml – 1500ml – 3000ml



TERRE DEL BRUNO

Località Pogni di Sopra Marcialla, 159 - 50052 Certaldo (FI)
Tel. +39 3331334379 Fax: +39 (0)571.660863
info@terredelbruno.it - www.terredelbruno.it