

La Poderina



PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 94 (38 Ha)
Winery Production: 73,000 bts
Region: Toscana

TENUTE DEL CERRO

POGGIO ABATE Brunello di Montalcino RISERVA DOCG

WINE DESCRIPTION

La Poderina is located just south of Montalcino in an area renowned for elegant and balanced fruit. In honor of the rich artistic and viticultural history of this area, Poggio Abate's label features a detail from the local Sant'Antimo abbey, which dates back to the 12th century.

TASTING NOTES

Deep ruby red color. Intense, complex nose with notes of dark berries, licorice and tobacco, together with ethereal, smoky sensations. On the palate it is smooth, with a great structure and balance, full of flavors, especially savory herbs and licorice. Firm tannins and a long powerful finish.

FOOD PAIRING

Ideal with red and white roast meats, poultry, game and aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Bunello di Montalcino Riserva DOCG
Vineyard size:	38 Ha
Soil composition:	Medium loam with some clay deposits and organic matter
Training method:	Spurred cordon
Elevation:	350 m a.s.l.
Vines/hectare:	3,300 (older vineyards); 5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	Early October
First vintage:	2006
Production:	8,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks (15 days at 24-28 °C)
Maceration technique:	Daily pumping over; two delestages during alcoholic fermentation/15-20 days
Type of aging container:	500 lt French tonneaux and 30 hl Slavonian big oak casks
Length of aging before bottle:	15 months in French tonneaux + 15 months in Slavonian big oak casks + 6 months in stainless steel tanks
Length of bottle aging:	24 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1.6 g/l
Acidity:	5.5 g/L
Dry extract:	29.9 g/L

