

# La Poderina

## ROSSO DI MONTALCINO DOC

### WINE DESCRIPTION

La Poderina is located just south of Montalcino in an area renowned for elegant and balanced fruit. Twenty acres of the estate are dedicated to the cultivation of Sangiovese Grosso for the production of this classy Rosso di Montalcino.

### TASTING NOTES

Ruby red color. Elegant, intense nose with typical notes of red fruit such as cherry and raspberry, slightly underlined with vanilla. Full and balanced sip, with a persistent fruity finish.

### FOOD PAIRING

Excellent with first courses with meat and game sauces, grilled and roast red or white meat dishes, and poultry.



### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Rosso di Montalcino DOC
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:	1988
Production:	37,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks (10 days at 24-26 °C)
Maceration technique:	Daily pumping over; two delestages during alcoholic fermentation/10 days
Type of aging container:	French oak barriques and 30 hl Slavonian big oak casks
Length of aging before bottle:	9 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1 g/l
Acidity:	5.4 g/L
Dry extract:	29.7 g/L

### 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

