

POGGIO AL CARRO

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BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

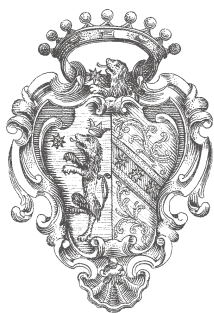
ANNATA 2015 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO

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CELESTINO PECCI



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**Grapes:** 100% Sangiovese

**Vineyards:**

Exposure: North / Northeast Altitude: 350 m above sea level.

Soil: Mixed consistency with a slight tendency towards clay.

**Cultivation system:** Spurred cordon.

**Average yield:** 5 tonnes per hectare.

**Harvest:** By hand into crates.

**Vinification:** De-stemming and soft pressing, alcoholic fermentation at 28/30°C, 20 days' maceration on skins.

**Ageing:** Ageing in 35 hectolitre wooden barrels for 40 months.

**Bottle-ageing:** At least 12 months.

**Tasting notes:** Ruby red with an attractive garnet hue; spicy, intense and persistent in the nose, perfectly integrated with the large barrels used for ageing.

An altogether very harmonious wine, tasty and well-structured on the palate.

**Accompaniments:** Everything reminiscent of Sienese cuisine: from picci (pasta) with meat sauce to roast game, big steaks and very mature cheeses.

**Alcohol content:** 15% Vol.

**Size:** 750 ml bottle

**Packaging:**

Single box, wooden box and case of 6 bottles.



*Since I was a little girl, I've been called "Poggio al Carro" this great hilly field... and I up there, where the rows now begin, I was looking at the constellation of the Big Bear, the Great Chariot... because the sky right up there, looks bigger.*

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