

POGGIO AL CARRO

BRUNELLO DI MONTALCINO

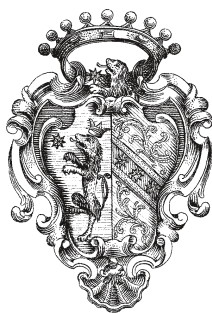
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ANNATA 2012 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO

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 pici (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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