

BRUNELLI

POGGIO APRICALE - TOSCANA ROSSO I.G.T.

Production Area

Montalcino township.

Variety of the grapes

Sangiovese, colorino

Ground

Medium mixture with remarkable skeleton presence. height: 250 m above sea level

Harvest period

from September 20th to October 10th

Quantity harvested

Grapes: 6,5 t/ha Wine: 45 hl/ha

Vinification

Vinification: The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, in order to help the malolactic fermentation.

Ageing

3 months, a part in Slovenian oak barrels and a part in French oak barrels.

Bottle ageing

minimum 3 months before selling the wine on the market.

Average annual production

10.000 bottles of 750 ml.

Alc. by Vol.

13,00%



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