

BRUNELLO DI MONTALCINO



POGGIO DELL'OTTO

*Denominazione di Origine
Controllata e Garantita*

VINTAGE: 2009

REGION: Tuscany, Montalcino

GRAPES: 100% Sangiovese

ALCOHOL: 14% vol.

FEATURES: Sangiovese, full-bodied, ripe, sultry, lush, smooth and warm on the palate kind of like if Brunello were made in Napa this would be from Calistoga, right next to Chateau Montelena!

PAIRS WITH: Smoked red meats to meats off the grill, rich aged sharp cheeses. Meaty pasta with a strong tomato or truffle sauce.

SERVING TEMPERATURE: 68 °F (22 °C)

PACKAGING: 12 bottles ML750

TASTING NOTES: Burst of aromas, ripe yet fresh plum aromas on the nose. The flavors are clean, soft fruit notes with hints of smoky meats in the background. Great presence on the palate, well rounded with just the right amount of tannic grip to give it a long smooth finish. Vibrant after taste that leaves you wanting more.