



BRUNELLO DI MONTALCINO RISERVA D.O.C.G.
POGGIO AL VENTO
2008

The Vintage

The 2008 vintage revealed two distinct phases. Following a particularly wet spring and a summer with moderate temperatures, a severe hailstorm on 15 August significantly reduced yields.

The weeks leading up to harvest were warm, dry and stable, allowing careful manual selection of the fruit and the removal of hail-damaged bunches. As a result, harvest began during the first half of September, yielding healthy grapes of outstanding quality, with excellent balance and concentration.

Technical Data

Grape variety: Sangiovese

Alcohol: 14.5% vol

Total acidity: 5.6 g/L

Available Formats

750 ml

1,5 L

Vinification and Ageing

Each parcel of the Poggio al Vento vineyard was vinified separately to preserve its individual character. Fermentation took place in 50- and 60-hectolitre stainless steel tanks, with maceration lasting 20 to 25 days. During this period, daily pump-overs and extended délestage ensured gentle extraction and optimal integration of tannins and aromatic compounds.

Malolactic fermentation was completed in concrete vats, after which the wine was transferred directly into oak casks during the spring of 2009 for maturation. The wine was then aged for 48 months in 25- and 75-hectolitre casks made of Allier and Slavonian oak, followed by 24 months of bottle ageing before release.



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