

SASSO DANTE

Brunello di Montalcino DOCG Annata 2016



The special location of the Villa Poggio Salvi estate enables the production of an exceptional, very elegant Brunello, from Sangiovese grapes picked by hand with great care. A short path lies between the vineyards and the wine-making cellar, hindering an undesired fermentation start or eventual transport damages to the grape-stones. Its main characteristics, in particular the distinctively intense fragrance, the prompt and harmonious roundness of tannins, and the long aftertaste, are the result of the noteworthy microclimatic position of the originating vineyards.

Volume (ml):	750
Seasonal conditions:	Exceptional vintage, evaluated by the Consortium of Brunello with 5 stars. Rainy spring, not very hot summer, characterized by high variations between day and night temperatures which continued also in autumn with very high temperatures during day time and cool temperature at night. This thermal excursion helped the grapes reach the right level of acidity, colour and perfume.
Production area:	Montalcino
Vineyards age:	From 15 to 35 years
Vineyards exposure:	South-West
Soil:	Galestro (marl)
Altitude:	350-500 metres
Grapes:	100% Sangiovese grosso
Vine training:	Spurred cordon
Vine density:	5.000 vines/ha
Harvesting:	Beginning of October; hand picked in crates
Vinification:	Pre-maceration at a temperature of 12°C (53°F) for 8 days; fermentation at 28°C (82°F) in temperature controlled steel tanks; caps punched down with automatic hydraulic rakes system
Ageing:	In Slavonian oak barrels from 30 - 60 to 100 hl capacity for 30 months
Bottle refining:	At least 4 months
Annual production:	55.500 bottles
Color:	Intense ruby red
Scent:	Fine, ample, red fruits with notes of flowering grapes, and lavender
Taste:	Dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing
Longevity:	30 years
Matches with:	Red, roasted meat, seasoned cheese and truffles. Meditation wine.
Serving temperature:	18°C