



Podere La Vigna Brunello Di Montalcino Riserva , 2011

Montalcino, Italy

Adriano and Sonia Rubegni's family estate, which was originally registered as La Vigna, 'The Vineyard', spans a small plot of about than 4 hectares south of the Siena hills. Rich clay soils retain water to provide an aquifer to the sun drenched Sangiovese Grosso vines. Hand harvested using biodynamic dry farming techniques with natural methodologies in the vineyard and winery, adapting to what nature provided, un-manipulated.



Varietals

100% Estate Sangiovese Grosso

From very select vines of the vintage year

Vinification

Stainless steel vats with cap plunged several times a day,
at a controlled temperature for 18 – 20 days.

Aged in small French oak casks and Slovenian oak barrels for 4 yrs.

Bottle conditioned in cellar for 6 mos.

Tasting Notes

“Intense aromas of blackberry, blueberry and liquorice with a finish reminiscent of cloves. The taste expresses a solid structure with a delicate softness and well-distributed tannins.

Extra long and balsamic finish.”

Awards

90 Pts. Vintage 2011 – Wine Spectator, June 2016