

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
						
Bottle Size		75	cl	Product Name	BRUNELLO DI MONTALCINO POGGIO AL VENTO RISERVA D.O.C.G. 2008	
Alcohol by Volume		14.5	%			
Production Area		TOSCANA, ITALY				
Grapes		100% Sangiovese				
Colour		Intense ruby red				
Method		Stainless Steel & Concrete & Oak		Alivini Product Code	BRU-COLDORC-----21D	
Vinification		Fermentation at controlled temperature of 28°C in stainless steel tanks. Maceration lasts 20-25 days, during which daily pump-over and long "delestages" are carried out. Malolactic fermentation takes place in concrete. From there the wine goes directly into barrels in the spring.				
Product Picture		Tasting Notes and Wine Pairing				
		In the heart of the estate, half way up the hill that overlooks the Orcia River, on a ridge gently sloping towards the south you can find the Poggio al Vento vineyard. The name literally means "windy hill" and this aspect in conjunction with the very unique soil composition of the area produce the exceptional Brunello di Montalcino Riserva Poggio al Vento. The powerful yet elegant tannins delivered in the wines by this vineyard require a 4 year long aging in the traditional large oak barrels. After bottling the wine requires a further aging of 3 years before being presented to the market. Brunello di Montalcino Riserva Poggio al Vento is produced only in the best vintages and represents one of the highest expressions of pure Sangiovese to be found in Montalcino. Bouquet: Wine of great personality, intense and enveloping. The typical fruity aromas of the great Sangiovese, as currant and raspberry blend together with the spicy notes originating from the long ageing in barrel. Taste: Powerful and balanced wine, gifted of an exceptional structure. Tannins are soft, ripe and well combined with the enveloping body and with the pleasant acidity. Full, persistent and sapid aftertaste.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.99		KJ		347
Sulphites		0.01		Kcal		84
CLOSURE TYPE		Dropdown Menu		ALLERGENS		
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps		Natural Cork		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
				Contains EGG (used in fining: e.g. egg albumin)		
				Contains FISH (used in fining: e.g. isinglass)		
				Contains MILK (used in fining: e.g. casein or potassium caseinate)		
				Contains GLUTEN & products made from GLUTEN		
				Contains CELERY & products made from CELERY		
				Contains NUTS (shell and nuts) + products made from NUTS		
				Contains PEANUTS & products made from PEANUTS		
				Contains SOYA & products made from SOYA		
				Contains MUSTARD & products made from MUSTARD		
				Contains SESAME SEEDS & products made from SESAME SEEDS		
				Contains LUPINS		
				Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L		DIETARY SUITABILITY		
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		1.9		CERTIFIED VEGAN		
				CERTIFIED VEGETARIAN		
				CERTIFIED ORGANIC		
				CERTIFIED BYODINAMIC		
				SUITABLE for VEGANS		
				SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.44				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.55				
STORAGE CONDITIONS						
Keep the product between 16/18°C						
ISSUED BY		DATE				
COL D'ORCIA		29/07/2025				
APPROVED BY		DATE				
GDT		29.12.2025				