

Your Logo		Distributed to the UK by			
COL D'ORCIA MONTALCINO		alivini Since 1975			
TECHNICAL SHEET with Allergens & Tasting Notes					
Bottle Size		75	cl	Product Name	BRUNELLO DI MONTALCINO POGGIO AL VENTO RISERVA D.O.C.G. 1995 WB
Alcohol by Volume		14	%		
Production Area		TOSCANA, ITALY			
Grapes		100% Sangiovese			
Colour		Very deep ruby red with light garnet hues			
Method		Stainless Steel & Concrete & Oak			
Vinification		Fermentation at controlled temperature below 30°C. Maceration in stainless steel tanks lasts 25 days, during which daily pump-over and long "delestages" are carried out.			
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: The primary fruit is wide and deep, framed with great elegance by gentle spices from oak. Hints of goudron, liquorice, mushrooms and chocolate give even more complexity. Taste: An overwhelming attack by structure, body and power. It frees all the tastes previously detected on the bouquet, leading then into a soft and caressing aftertaste			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		343
Sulphites		0.01	Kcal		82
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)		1.5	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.		5.8			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.37			
STORAGE CONDITIONS					
Keep the product between 16/18°C					
ISSUED BY		DATE	APPROVED BY		DATE
COL D'ORCIA		29/07/2025	GDT		29.12.2025