



Poggio dei Magni

Very structured compact ruby. Spicy nose, with a finish of plum jam, juniper berries, ink and coffee powder. In the mouth, its softness embraces the palate; it has an excellent caloric content which perfectly combines with a clear yet smooth tannin. In Alier Barriques for 18 months.

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Year	2016
Name	Poggio dei Magni
Category	Red Wine
Name	DOC - Colli di Luni Riserva
Vine	Sangiovese, Pollera Nera and a small part of Massaretta
Production area	Colli Di Luni
Vineyard	In Groppolo, above Sarzana, in an excellent portion of the hill facing South at 100-120 metres above sea level. Land is made up of silty sandy clay, the microclimate is not affected by significant temperature variations.
Age of vines	20 - 30 years
Harvest	From September 10th to October 1st, selected grapes.
Yield / hectare	80 q per hectare
Vinification	Pressed and destemmed grapes, fermentation with maceration on the skins for 200 hours with very frequent pumping over, long resting on the lees.
First production year	1999
Person in charge of production	Enologist Nicola Tucci
Number of bottles	6.280 Bordeaux bottles 0.75 l
Exposure and altitude	South 100 - 120 m above sea level
Material of fermentation tanks	Stainless Steel ANSI 316
Temperature of fermentation	24° C for 15 days
Bottling	October
Alcohol	13,5% vol
Acidity	6 g/l
Total dry extract	35 g/l
Resistance to ageing	More than 10 years
Serving temperature and modality	Uncork bottle at the time of use at a temperature of 16 to 20 °C if young; decant if aged.
Food matching	Red meat and wild game