



Poderuccio 2017

From the noble grapes of vine fields in the heart of the Santavenero Estate, renowned for its optimal microclimate and exposure, Poderuccio is our persistent and complex red wine.

— **BRAND**

Santavenero

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Tuscany
Province: Siena
Municipality: Montepulciano
Estate: Santavenero

— **GRAPE BLEND**

Sangiovese, Merlot

— **APPELLATION**

Vino Nobile Di Montepulciano DOCG

— **TERRAIN COMPOSITION**

Sandy clays, poor in cement

— **YIELD**

500g/m²

— **FARMING SYSTEM**

Spurred cordon

— **VINIFICATION**

Maceration with skins for 18-20 days in 130 hl stainless steel fermentation vats with automatic treaders. Four delestages at a controlled temperature of 29°C

— **AGEING**

Aged in small wooden barrels, barriques, for 18 months, with a further six months in steel, then in the bottle

— **ALCOHOL CONTENT**

14% vol

— **TOTAL ACIDITY**

6.1g/l

— **RESIDUAL SUGAR**

0.9g/l

— **LONGEVITY**

10/12 years

— **TASTING NOTES**

Intense red in colour, on the nose it presents a significant olfactory impact, laden with complex sensations: tobacco, cherry preserve and liquorice, in which balsamic and toasted notes prevail. Soft and warm in the mouth, with elegant tannins. A persistent and complex finish

— **COLOUR**

Intense ruby red

— **SERVING SUGGESTIONS**

Ideal served with white, red and grilled meats, game and mature cheeses

— **SERVING TEMPERATURE**

17-18°C

— **SIZE**

75cl

Prizes and Awards

— **FALSTAFF** **87**
87/100 points

— **VERONELLI** 
Three Red Stars