



PODERE
CASA AL VENTO

BRUTUS 2017



APPELLATION

IGT Toscana

PLANTING YEAR

2001

GRAPES

Cabernet Sauvignon 100%

SOIL

Clay

POSITION

Nord-Est

ELEVATION

350m slm

PLANTS PER HECTARE

3500 plants/ha

TRAINING

Spurred cordon

YIELD PER HECTAR

80 quintals

AGING

10 hl oak barrels for 12 months

VINIFICATION

The grapes harvested manually, after careful selection in the vineyard, are transferred to the crusher-destemmer, thus separating the berries from the stalks. Subsequently, alcoholic fermentation takes place in the tank with selected yeasts at a temperature of 28 ° C. Maceration on the skins lasts about 20-25 days with 2 closed pumping over and one in air until the end of fermentation.

TASTING NOTES

Brutus presents itself in the glass with a beautiful intense ruby red color, with purple reflections. The nose stands out with an intense floral bouquet and red berried fruits. The taste offers a beautiful intensity well balanced between roundness and a tannin that envelops the whole mouth and gives a long persistence.

PAIRINGS Second courses based on red meat and game.

Alcohol	Residual sugar	Total acidity	PH	Volatile acidity
14% vol	0,57 g/L	5,03 g/L	3,5	0,67 g/L

BOTTLES Approximatly 1300

VITICOLTORI IN MONTEPULCIANO

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