



MARTOCCIA  
DI BRUNELLI LUCA  
Montalcino, Toscana (Italy)

# POGGIO APRICALE 2019

IGT TOSCANA

+462116 BC Wholesale \$19.49 (SPEC) BC Hosp/Retail \$24.99

*Ruby red. Fresh and young red wine with hints of cherry, raspberry and black fruit. Medium bodied. Serve at 18°C.*

*Ideal as an aperitif, and accompanies every course. Pairs easily with grilled meat and salads, tomato sauces, pastas with meat or mushroom/veggie sauces, cold cuts, and medium seasoned cheeses. Serve at 18°C.*

## Technical Data

Sangiovese 85%, Merlot 10%, Colorino 5%

Production Area: Montalcino, Cinigiano

Soil: Medium mixture with remarkable fossil presence.

Vineyard: 250 m above sea level.

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 3 months in Slavonian oak barrels and French oak barriques, 3 months in bottle.

Ageing Potential: 3+ years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 mls



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Choice Import Agencies