

MARCHIONNI A VIGLIANO

L'ERTA POGGIO DELLA BRUNA



*Earthy aromas of wild mushroom and wet earth.
Black cherry comes through on the palate, with taut
structure and rich tannins.*

Color: Red

Grapes: 100% Sangiovese

Soil: Sandy and clay

Altitude: 180 m

Age of Vines: 10-30 years old

Farming practices: biodynamic

Yeast: indigenous

Fermentation vessel: cement tanks

Aging: 14 months in barrel followed by 6
months in cement tanks, then at least 14
months in bottle.