

**BRUNELLO DI MONTALCINO – POGGIO DEGLI ULIVI – DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA – IMBOTTIGLIATO ALL’ORIGINE DA AZ. AGR. POGGIO DEGLI  
ULIVI – MONTALCINO – ITALIA 14,5% 2006**

**COLOUR:** ruby with garnet reflections

**FLAVOURS:** peony, geranium, white pepper, undergrowth, blueberry, aromatic herbs

**TASTE:** alcoholic dryness and good astringency; sapidity (mineral notes) and the final is bitter flavoured; the gustative aromatic persistency is about 5/6 seconds

**PAIRING:** tenderloin with mushrooms

- The succulence of the meat is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine