POGGIO DI SOTTO ROSSO

ROSSO DI MONTALCINO DOC

Poggio di Sotto Rosso comes to life after at least two years of aging in wood given the winery's full enological potential that can give rise to wines suitable for Brunello di Montalcino. Following this aging period, some barrels are selected to make Rosso di Montalcino wines. The vineyards of origin are therefore the same ones that yield Brunello, with an average age between 20 and 25 years, situated between 200 and 400 meters asl and characterized by a wide variety of soils. The vineyards prevalently rise on clayey matrices that denote a strong presence of galestro, especially in the lower areas of the estate. The vineyards located on higher altitudes grow on gravelly soils with increasing organic content as elevation rises. Vinification takes place in truncated cone-shaped wooden vats and cement tanks, lasting for no less than a month. This is then followed by aging in 30-hectoliter Slavonian oak barrels for 24 months average.

COMPOSITION

100% Sangiovese



VINTAGE 2021

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This vintage is the fruit of a quite intense growing year, beginning with a freeze in spring. Although the summer was quite dry, with periods of high temperatures, abundant groundwater reserves prevented the vines from suffering, and they developed normally through to complete phenolic ripeness. Harvest took place in line with the norm, from the second third of September to the first week of October, and the grapes displayed a fine balance of aromas and structure. Maturation too followed a normal pattern, with two years in large oak ovals. The result is a wine with supple, velvety tannins on entrance and a tangy, flavour-rich finish. A firm structure does nothing to diminish its notable elegance, and together they create a wine of distinctive personality and assured longevity, in classic Poggio di Sotto style.

Leonardo Berti, Winemaker Luca Marrone, Chief Winemaker



AGING 30hl-oak ovals for 24 months

ALCOHOL CONTENT 14%

EMBOTTLEMENT December 2023