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 2022

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Ushering in the 2022 growing season, of which Poggio di Sotto Rosso is the very first ambassador, was a remarkable drought, which began in the preceding winter and lasted through all of spring and the first part of summer, accompanied by temperatures well above average. But heavy rains on 2 and 3 August helped the grapes to achieve normal ripeness levels, with moderate sugars. An early phenological ripeness allowed the harvest to start on 25 August and conclude on 23 September. Abundant rainfall in late-August through mid-September did not materially impact either the harvest process or the ripeness quality of the fruit, and the wine offers an ambitious structure but with an acidity that crafts a refined, elegant, and intriguing Poggio di Sotto, meeting all the requirements of a classic.

Leonardo Berti, Winemaker Luca Marrone, Chief Winemaker



AGING 30hl-oak ovals for 24 months

ALCOHOL CONTENT 14%

BOTTLING February 2025