



# POGGIO DI SOTTO RISERVA

## BRUNELLO DI MONTALCINO DOCG RISERVA

Poggio di Sotto Riserva is born at the end of Brunello's aging period: the best barrel, distinguished by its character, elegance and exclusivity, continues to rest in wood for an additional maturation period that goes from 6 to 12 months. The Riserva is exclusively produced during exceptional vintages and the limited quantity often makes this wine the expression of a single vineyard. During cooler and rainy vintages, vineyards located between 300 and 400 meters asl are more likely to produce the grapes for the Riserva, thanks to their looser soils that are rich in gravel and organic matter. On the other hand, hot and dry vintages are best for the lower plots, situated between 180 and 250 meters asl, with soils rich in clays and galestro, and capable of maintaining greater freshness and balance during the ripening of the grapes.

### COMPOSITION

100% Sangiovese



VINTAGE **2020**

**BRUNELLO DI MONTALCINO DOCG RISERVA**

## POGGIO DI SOTTO RISERVA

Poggio di Sotto Riserva 2020 comes from the selection of a single cask during aging. By harvesting and aging each vineyard parcel separately, we're able to identify – and elevate to Riserva – the one that best expressed itself in the vintage and most clearly reflects the Poggio di Sotto style.

This is a wine of rare elegance and ethereal character, where refined fruit tones are beautifully interwoven with hints of spice. Austere and graceful, as only our finest Sangiovese can be, it delivers freshness and fragrance on the palate, with silky tannins and an exceptionally long finish – a sure sign of its longevity.

*Leonardo Berti, Enologo - october 2025*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 36 months

### ALCOHOL CONTENT

13.5%

### BOTTLING

March 2024

*Poggio di Sotto*