



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 **2019**

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Brunello Riserva 2019 Poggio di Sotto is the highest expression of the qualities classic to the Poggio di Sotto style in a vintage year regarded by all as one of the memorable in Montalcino. A taut, reserved wine, revealed by its very tonality: a shimmering yet dense ruby red. The nose is an impressive kaleidoscope of exciting sensations, the characteristic that set it apart from the other casks of this year's Brunello and determined its selection as a Riserva. The many-faceted aromatic impressions that emerge one after another in the glass continue onto the palate and into the finish, a lingering succession of sensory and tactile sensations endlessly supporting and reinforcing each other. A lengthy bottle ageing only heightened the harmony and excitement that were already the impressive gifts of this wine.

Leonardo Berti, Enologo

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 40 months

ALCOHOL CONTENT

13.5%

EMBOTTLEMENT

July 2023

Poggio di Sotto