

POGGIO DI SOTTO BRUNELLO

BRUNELLO DI MONTALCINO DOCG

The Sangiovese grapes that yield Poggio di Sotto Brunello originate from vineyards with an average age of 20-25 years, situated between 200 and 400 meters asl on varied soils. The higher areas are rich in gravel, iron minerals and organic matter, while the lower ones are characterized by the strong presence of white and gray clays, galestro and loamy sections. Vinification takes place in truncated cone-shaped wooden vats and cement tanks, lasting for no less than a month, followed by aging in 30-hectoliter Slavonian oak barrels for 36 months. Poggio di Sotto is known for long and frequent pumping over during the entire maceration of the grapes. This winemaking practice allows for a uniform and intense extraction of aromas, as well as the development of structure and tannins. Silky tannins, vertical flavor and an intriguing final aftertaste are ensured by the excellent quality of the grapes, which is an essential condition. Notes of red and small black fruit, scents of flowers such as violet and citrus hints blend with aromas of tobacco, coffee, cocoa and leather, which develop during long aging in wood.

COMPOSITION

100% Sangiovese



VINTAGE **2012**

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Beautiful dark ruby red for this Brunello from a very droughty vintage until the harvest time. The usual elegant and varied perfumes cheer also this version of Poggio di Sotto, which for this occasion more than in others also unfolds the spicy notes as well as the Mediterranean. The taste has a still austere look as well as balance, to accompany the complete fusion for decades to come.

Leonardo Berti, Winemaker - febbraio 2024

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 42 months

ALCOHOL CONTENT

13,5%

EMBOTTLEMENT

July 2016

Poggio di Sotto