

# 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 **2015**

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From a vintage of strong caloric imprint, although mitigated by some summer rains, grapes of high extractive matrix and intense aromatic complexity were found. The harvest, which began on the 2<sup>nd</sup> and ended on the 16<sup>th</sup> of September, was rather early and served to preserve these characteristics of remarkable expressive richness that are well present in the three different ridges of the vineyards. The result is a Brunello of shining expression and classic austerity, with deep and vivid aromas. Of remarkable freshness, elegance and persistence.

*Leonardo Berti, Winemaker - febbraio 2024*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 40 months

### ALCOHOL CONTENT

13,5%

### EMBOTTLEMENT

May 2019

*Poggio di Sotto*