

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 **2017**

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From one of the hottest and driest vintage ever, thanks to a maniacal selection of the grapes and a well-timely harvest – from August 25th to September 27th - we were able to achieve an excellent richness of fruit and acidity. The result is a generous and full-body wine but never heavy in the texture, which has preserved the freshness and pleasantness of the House, with a bright and profound aromatic intensity. Full red ripe fruit and Mediterranean herbs lead the charming tasting.

Leonardo Berti, Winemaker - febbraio 2024

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 30 months

ALCOHOL CONTENT

14%

EMBOTTLEMENT

May 2020

Poggio di Sotto