



# 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 **2010**

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“A wine both powerful and very elegant: ethereal and spicy, with a deep fragrance that fully reflects the generous character of the vintage.”

The 2010 vintage will be remembered for a cool spring with fair and frequent rainfall and a summer characterized by beautiful and stable weather. Thus, ripening occurred steadily and gradually, yielding excellent results in terms of both organoleptic and compositional parameters.

*Leonardo Berti, Enologo*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 54 months

### ALCOHOL CONTENT

14%

### EMBOTTLEMENT

March 2016

*Poggio di Sotto*