



# 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 **2011**

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“Vintage characterized by an aromatic expression so penetrating as to erect it among the best ever revelations of its floral and kaleidoscopic elegance.”

The 2011 vintage saw a regular course until the end of August, when temperatures rose sharply, with the danger of dehydration of the grapes. July's rains helped preserve the integrity of the clusters, and afterwards, a strict selection of the berries made it possible to preserve in the cellar at the same time the integrity and expressive variability inherent in the Estate's grapes. The result is a Brunello of remarkable freshness and depth, incisive, brilliant aromatic complexity and profound flavor intensity.

*Leonardo Berti, Enologo*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 52 months

### ALCOHOL CONTENT

14%

### EMBOTTLEMENT

March 2016

*Poggio di Sotto*