



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 **2012**

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“Powerful and, at the same time, elegant wine: ethereal, spicy but crispy, with a deep fruit fragrance and an austere character.”

A very droughty vintage until harvesting. Consequently, lead to a minor production, but this version of Poggio di Sotto Riserva has been characterized by an intense, multiple refined aromas expressions.

Leonardo Berti, Enologo

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 52 months

ALCOHOL CONTENT

13,5%

EMBOTTLEMENT

July 2016

Poggio di Sotto