



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 **2013**

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“Dense and ecstatic wine. Long and deep. Notes of Mediterranean spices and boxwood. Vivid with a long life ahead.”

The not very hot summer and the thermal excursions at the beginning of September allowed a long period of veraison and brought back the harvesting period in classical times. The very healthy grapes, thanks to the dry and windy climate, have given full wines, rich in matter and with extreme fragrance.

Leonardo Berti, Enologo

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 30 months and then
20hl-oak ovals for 12 months

ALCOHOL CONTENT

13,5%

EMBOTTLEMENT

August 2018

Poggio di Sotto