



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 **2016**

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“This 2016 vintage is a powerful yet elegant version: youthful, heady, spicy, and intensely fruity, yet at the same time taut, aristocratic, and austere.

Spring experienced an alternation of mild, sunny weather, rainy days, and sudden temperature reversals, a process that continued until June. July and August were more regular, bringing scattered rainfall and relatively high temperatures. Dry conditions in the latter half of August and wide day-night temperature differentials were providential for perfect ripening during the first half of September in the historic Brunello vineyards, whose wines we selected for our Riserva.

Leonardo Berti, Enologo

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 45 months

ALCOHOL CONTENT

14%

EMBOTTLEMENT

August 2020

Poggio di Sotto