



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 **2018**

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“From the very first moment, this 2018 Brunello stands out for its delicate, nonpareil nose, a seductive invitation to taste. On the palate, the wine is at once beguiling, sublime, ethereal, fragrant and hinting of rich, subtle spice. An elegant austerity marks the progression, flawlessly, to a finish that seems endless and full of surprises.”

The harvest began on 12 September and ended on 4 October, with successive passes, depending on ripeness levels in the parcels. 2018 will be remembered as a rainy, cool growing season, yielding wines rich in aromas and structure, very recognizable, personal, with good acidity and alcohol levels. Hand harvesting, accompanied by rigorous quality-selection, allowed us to eliminate substandard clusters and to preserve the essence of our Sangiovese.

Leonardo Berti, Enologo
Luca Marrone, Chief Winemaker



AGING
30hl-oak ovals for 30 months

ALCOHOL CONTENT
14%

EMBOTTLEMENT
November 2021

Poggio di Sotto