

POGGIO DI SOTTO ROSSO

ROSSO DI MONTALCINO DOC

Poggio di Sotto Rosso comes to life after at least two years of aging in wood given the winery's full enological potential that can give rise to wines suitable for Brunello di Montalcino. Following this aging period, some barrels are selected to make Rosso di Montalcino wines. The vineyards of origin are therefore the same ones that yield Brunello, with an average age between 20 and 25 years, situated between 200 and 400 meters asl and characterized by a wide variety of soils. The vineyards prevalently rise on clayey matrices that denote a strong presence of galestro, especially in the lower areas of the estate. The vineyards located on higher altitudes grow on gravelly soils with increasing organic content as elevation rises. Vinification takes place in truncated cone-shaped wooden vats and cement tanks, lasting for no less than a month. This is then followed by aging in 30-hectoliter Slavonian oak barrels for 24 months average.

COMPOSITION

100% Sangiovese



VINTAGE **2018**

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A relatively cool summer climate has favored slower ripening than the trend of recent years. The harvest began on September 12th and ended on October 4th. Given the bunches' gradual maturation, the harvest took place up to three times in the same vineyard. Very generous in fresh and fruity aroma, with elegant Mediterranean herbal notes. The excellent balance between acid freshness and tannic softness makes it a Rosso with an agile and lively drink, supported by a savory structure and a vigorous length. Its fortitude predicts remarkable longevity.

Leonardo Berti, Winemaker

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 22 months

ALCOHOL CONTENT

14%

EMBOTTLEMENT

September 2020

Poggio di Sotto