

# 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 **2019**

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2019 will be remembered as a perfect growing year: initially cool and rainy, hot and dry in the summer months, and moderately hot during the harvest period. The harvest began on 6 September and ended on 4 October. The grapes ripened homogeneously in all the vineyards, thanks to the favorable climate and generous spring rainfall. The wines of this vintage are extremely rich in aromas, complex in structure and balanced by an impressive acidity. The estate style is fully represented by the bouquet, youthfully vibrant with hints of blood-rich meat, and a palate that is elegant and long-lingering, characteristics of a great vintage.

*Leonardo Berti, Winemaker*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 26 months

### ALCOHOL CONTENT

14%

### EMBOTTLEMENT

March 2022

*Poggio di Sotto*