

# 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 **2020**

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A warm spring and cool summer favoured a slow, gradual ripening compared to the average of the past years. During the last month of ripening, in the second half of August, even cooler weather with major rainfall gave even more character to the grapes. The wines of this vintage exhibit freshness, acidity and extremely pleasant aromas. Rosso di Montalcino 2020 boasts a very fine, elegant nose, fresh and fruity aroma, with notes of Mediterranean scrub, classic to our terroir. The impressive balance between acidity and tannins give life to a lively, fresh red supported by a long and sapid finish, qualities of a wine that will have a long life.

*Leonardo Berti, Winemaker - febbraio 2024*

*Luca Marrone, Chief Winemaker*



### AGING

30hl-oak ovals for 22 months

### ALCOHOL CONTENT

13,5%

### EMBOTTLEMENT

February 2023

*Poggio di Sotto*