

POGGIO DI SOTTO BRUNELLO

BRUNELLO DI MONTALCINO DOCG

The Sangiovese grapes that yield Poggio di Sotto Brunello originate from vineyards with an average age of 20-25 years, situated between 200 and 400 meters asl on varied soils. The higher areas are rich in gravel, iron minerals and organic matter, while the lower ones are characterized by the strong presence of white and gray clays, galestro and loamy sections. Vinification takes place in truncated cone-shaped wooden vats and cement tanks, lasting for no less than a month, followed by aging in 30-hectoliter Slavonian oak barrels for 36 months. Poggio di Sotto is known for long and frequent pumping over during the entire maceration of the grapes. This winemaking practice allows for a uniform and intense extraction of aromas, as well as the development of structure and tannins. Silky tannins, vertical flavor and an intriguing final aftertaste are ensured by the excellent quality of the grapes, which is an essential condition. Notes of red and small black fruit, scents of flowers such as violet and citrus hints blend with aromas of tobacco, coffee, cocoa and leather, which develop during long aging in wood.

COMPOSITION

100% Sangiovese



VINTAGE **2019**

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A textbook-perfect year, for both climate and grape crop; together with 2016, 2019 is an iconic vintage, in which the Sangiovese at Montalcino expressed its quality potential to the fullest degree. The harvest took place in its “classic” period, early September through the initial third of October. As is customary on the estate, obsessive attention was paid to harvesting each individual parcel at absolutely peak ripeness, which allowed us to produce wines with significant longevity, still quite young and fresh even after their long maturation in the ovals.

Leonardo Berti, Winemaker

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 36 months

ALCOHOL CONTENT

14% vol.

EMBOTTLEMENT

May 2023

Poggio di Sotto