

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 **2010**

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The 2010 vintage will be remembered for a cool spring with just and frequent rains and a summer marked by beautiful and stable weather: the maturation occurred, so steady and gradual, giving excellent results both in terms of taste, and in terms of compositional parameters. Organoleptic profile characterized by a lot of fruit, extreme and refined elegance of perfumes which extends in bold taste and balance.

Leonardo Berti, Winemaker - febbraio 2024

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 48 months

ALCOHOL CONTENT

14%

EMBOTTLEMENT

2014

Poggio di Sotto