



Poggio di Sotto



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
 Winemaker: Luca Marrone
 Total acreage under vine: 40
 Estate founded: 1989
 Winery production: 27,300 Bottles
 Region: Toscana
 Country: Italy

Poggio di Sotto Rosso di Montalcino 2014

WINE DESCRIPTION

Rosso di Montalcino Poggio di Sotto is actually a 3 years old Brunello (Brunellino) which shows to be ready to be bottled up earlier than its bigger Brother Brunello. Grapes are managed in vineyards and cellar in the same way as a Brunello. Difference is only on the tasting of some casks after two years of aging, when we select some of them to be bottled as Rosso. It has the ability to age as a high hand Brunello.

ABOUT THE VINEYARD

This wine is produced from vineyards at 200, 300 and 450 m a.s.l and from various expositions, where the soil is poor and rocky, mainly composed by clay and limestone. The production area is located in Castelnuovo dell'Abate, facing Orcia Valley where Orcia River runs through it. The pruning system is cordon spur. The harvest takes place manually; the grape is carried into the cellar in little cases. The grapes selection follows the same precision adopted for Brunello.

WINE PRODUCTION

Vinification is in oak vats, spontaneous fermentations lead by indigenous yeasts, long macerations and several aeration with pumping-over during the day. The wine ages 24 months in 30 hl oak casks and it was bottled up on December 2017. This technique is the same used for the Brunello and helps to enhance the authentic flavor of our grapes, "naking" the essence and the fragrance of the tannins in the skins.

TASTING NOTES

From a vintage marked by heat, with some summer rainfalls events which have reduced the impact of the high temperatures, we have achieved great results with substantial extract of the grape and an intense aromatic complexity. Therefore, the harvest started on September 2nd and it was completed on September 16th rather earlier, but useful for keeping these rich expressive notes in all the different vineyards ridges. As a direct result, our Rosso denotes a classic austerity, deep and lively aromas, strong fragrance, bright acidity, elegance and persistence. Many people define it as "Little Brunello".

FOOD PAIRING

Goes well with roast and braised red meats, game and aged cheese.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, Limestone and Gravel
Training method:	Cordon Spur-pruned
Elevation:	656-1,475 feet
Exposure:	Various
Year vineyard planted:	1960-2000
Average Vine Age:	35 years
Harvest time:	September
First vintage of this wine:	1991
Bottles produced of this wine:	11,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Oak truncated vats
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	30 days days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barrels
Size of aging container:	30 hl
Age of aging container:	10 years
Type of oak:	Slavonian
Length of aging before bottling:	24 months
Length of bottle aging:	6 months



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ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.5 g/L
Acidity:	5.7 g/L
Dry extract:	29.9 g/L