



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 Brunello di Montalcino DOCG 2012

WINE DESCRIPTION

Poggio di Sotto is known in Montalcino for its unique ecological niche of old Sangiovese vineyards (more than 50 years old), where we have identified 120 byotypes through a massal selection managed by the University of Florence. This biodiversity is the corner stone of the unique brightness and complexity that is found in Poggio di Sotto wines and the leader of its distinctive style

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. All grapes are harvested by hand, in 15-20 kg cases from September 18th to the 28th. The manual selection takes place many times into the vineyards and also in the cellar before the grapes start their fermentation's journey.

WINE PRODUCTION

Vinification is in oak vats, spontaneous fermentations lead by indigenous yeasts, long macerations and several pumping-over throughout the day. The wine ages for 42 months in 30 hl Slavonian oak casks. It was bottled up, unfiltered, on August 9th, 2017. By this fermentation procedure we "nake the wine", showing up the real essence of the biodiversity of our Sangiovese combined with its terroir.

TASTING NOTES

A very hot summer followed by a wide temperature range of the beginning of September, allowed a long period of veraison, bringing back the traditional harvesting timing. The healthy grapes, thanks to a very ventilate dry climate, were able to emphasize the full body, rich of character and an extreme aromatic wines. Very intense fragrances and freshness. The lively fruit notes unfold the intense spicy aroma. Austere and hot tempered taste, savory finish, soft, long lasting and well balance tannins will accompany this vintage for decades to come.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Soil composition:	clay gravel and limestone
Training method:	Cordon Spur-pruned
Elevation:	660-985-1,480 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:	15,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	30 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 average
Type of oak:	Slavonian

Length of aging before bottling: 42 months Imported by LLS Winebow, New York, NY · winebow.com



Length of bottle aging: 6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.5 g/L
Acidity:	5.8 g/L
Dry extract:	29.3 g/L