



# 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 Riserva 2011

### 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

Each vintage of this wine is produced by selecting the best oak vat in the cellar. 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 11th to the 21th. The low yield per hectare in this particular vintage has been 20 tons per hectare. 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 52 months in 30 hl Slavonian oak casks. It was bottled up, unfiltered, on July 8th, 2016.

### TASTING NOTES

A very droughty vintage until harvesting. Consequently lead to a minor production, but this version of Poggio di Sotto Riserva has been characterized by an intense, multiple refined aromas expressions. Powerful and, at the same time, elegant wine: ethereal, spicy but crispy, with a deep fruit fragrance and an austere character. This Riserva was born as the older brother of Brunello 2011 and as this one, both are the clear proof of the loyalty of the traditional cellar activities and care under which Giulio Gambelli has been an eyewitness until January 3rd 2012.

### FOOD PAIRING

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

### VINEYARD & PRODUCTION INFO

Vineyard size:	16 acres
Soil composition:	clay gravel and limestone
Training method:	Cordon Spur-pruned
Elevation:	660 feet
Exposure:	Various
Year vineyard planted:	1970-2000
Harvest time:	from 11th to 21th September
First vintage of this wine:	1991
Bottles produced of this wine:	1,300

### 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
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:	52 months
Length of bottle aging:	6 monts

## ANALYTICAL DATA

Alcohol:	13.2 %
Residual sugar:	0.5 g/L
Acidity:	6.7 g/L
Dry extract:	33.1 g/L