



Poggio di Sotto



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
 Winemaker: Luca Marrone
 Total acreage under vine: 40
 Estate founded: 1989
 Winery production: 1,300 Bottles
 Region: Toscana
 Country: Italy

Poggio di Sotto Brunello di Montalcino Riserva 2012

WINE DESCRIPTION

Poggio di Sotto is known in Montalcino for its unique parcel of old Sangiovese vineyards (more than 50 years old), in which there have been identified 120 Sangiovese biotypes through a study managed by the University of Florence. This biodiversity produces the characteristic brightness and complexity that is found in Poggio di Sotto wines.

Poggio di Sotto's Brunello wines are sourced from parcels within the same site at 200, 300, and 450 meters facing various exposures. Each vintage of this wine is produced by selecting the best oak vat in the cellar.

Poggio di Sotto's unique style is derived in part from the winery's use of long fermentations and indigenous yeasts. The fermentation initiates spontaneously in truncated oak vats where it continues unabated for at least thirty days, on average. Following fermentation, Poggio di Sotto Brunello di Montalcino Riserva rests in 30hl Slavonian oak casks for 52 months. The finished wine is bottled unfiltered.

TASTING NOTES

Parallels to the red wines of Burgundy abound in discussions of Poggio di Sotto. The Sangiovese wines released from this special property do always favor elegance and restraint over opulence and power, yet they never lack depth. Normally a paler hue of ruby than other Brunello wines, Poggio di Sotto's tameness of color belies concentrated aromas and flavors. The Brunello Riserva reflects the characteristics of its vintage, but with a degree of power and purity that is incomparable. A classic wine from one of the world's great wine regions.

FOOD PAIRING

Equally at home with flavorful meats from the grill as with refined and layered dishes. Considered a "Vino da Meditazione," Poggio di Sotto Brunello di Montalcino Riserva is also enjoyable on its own.

VINEYARD & PRODUCTION INFO

Vineyard size:	16
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