



Poggio di Sotto



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
 Winemaker: Luca Marrone
 Total acreage under vine: 40
 Estate founded: 1989
 Winery production: 49,000 Bottles
 Region: Toscana
 Country: Italy

Poggio di Sotto Brunello di Montalcino 2019

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 is sourced by parcels at 200, 300 and 450 meters with various exposures. The soil at Poggio di Sotto is poor and stony, comprising mainly clay and limestone.

The fermentation initiates spontaneously in truncated oak vats where it continues unabated for at least thirty days, on average. Poggio di Sotto Brunello di Montalcino rests in 30hl Slavonian oak casks for 42 months, which is nearly twice the DOCG's requirement for aging in oak (24 months for Brunello). 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. A profile anchored in bright cherry fruit is framed by highlights of balsamic, baking spice, and candied orange peel. The tannin structure is firm yet ripe and will carry the wine well through decades of cellaring. 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 is also enjoyable on its own.

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
Harvest time:	September
First vintage of this wine:	1991
Bottles produced of this wine:	49,000
Average Wine Age:	35 years

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
Length of bottle aging:	6 months
Total SO ₂ :	90 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.55
Residual sugar:	<0.5 g/L
Acidity:	5.83 g/L
Dry extract:	29.9 g/L