



Poggio di Sotto



Brunello di Montalcino DOCG

PRODUCER'S STORY

Poggio di Sotto was founded in 1989 in the South-East of the Montalcino area, close to Castelnuovo dell'Abate village. Acquired by ColleMassari in 2011 with a total surface of 48 ha, the Estate is characterized by steep vineyards facing South and located on an altitude of 200 - 300 and 400 m (650 – 980 – 1300 ft) above sea level.

The diversity in the composition of the soil and the temperature excursion given by the different altitudes make this terroir unique for the expression of Sangiovese.

WHAT HAPPENED IN 2015?

A mild and dry winter and early spring followed by a sunny and warm May with rains in June allowed a good and balanced growth.

Warm and dry Summer allowed to reach a perfect maturation.

WHAT DOES IT TASTE LIKE?

Complex and elegant, it requires time to be discovered in all its aspects. Notes of raspberries and red cherry with herbs, cedar wood, raisins, ginger and mint. Full and rich but also very bright, with red and dark berry flavors combined with a juicy, harmonious acidity and silky tannins.

WHAT TO DRINK IT WITH?

T-bone steak, fillet steak, dishes with truffles or porcini, seasoned cheese.

WHAT'S IN IT?

VINTAGE	2015
GRAPE VARIETY	100% SANGIOVESE
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	13,5%
STYLE	ELEGANT AND COMPLEX
FARMING	ORGANIC
AWARD	AG 96, JS 94, WS 92, DECANter 96