

POGGIO DI SOTTO ROSSO

ROSSO DI MONTALCINO DOC

Poggio di Sotto Rosso comes to life after at least two years of aging in wood given the winery's full enological potential that can give rise to wines suitable for Brunello di Montalcino. Following this aging period, some barrels are selected to make Rosso di Montalcino wines. The vineyards of origin are therefore the same ones that yield Brunello, with an average age between 20 and 25 years, situated between 200 and 400 meters asl and characterized by a wide variety of soils. The vineyards prevalently rise on clayey matrices that denote a strong presence of galestro, especially in the lower areas of the estate. The vineyards located on higher altitudes grow on gravelly soils with increasing organic content as elevation rises. Vinification takes place in truncated cone-shaped wooden vats and cement tanks, lasting for no less than a month. This is then followed by aging in 30-hectoliter Slavonian oak barrels for 24 months average.

COMPOSITION

100% Sangiovese



VINTAGE **2023**

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A cool, very rainy spring and summer led to slower, more gradual ripening compared to recent years. The final phase of maturation, supported by ample water reserves and moderate temperatures, progressed evenly and in balance, allowing the grapes to develop distinct floral and fruit notes, moderate sugar levels and acidity well above average.

Poggio di Sotto Rosso di Montalcino 2023 presents a fine, elegant nose, with floral notes, small red fruits and a subtle citrus nuance typical of the estate's fruit. On the palate, the balance between acidity and fine tannins gives a lively, fresh wine, supported by marked salinity, setting the course for long ageing.

Leonardo Berti, Winemaker

Luca Marrone, Chief Winemaker



AGING

30hl-oak ovals for 24 months

ALCOHOL CONTENT

14%

BOTTLING

February 2026

Poggio di Sotto