

Vintage : 2020

ROSSO DI MONTALCINO DOC

# Poggio di Sotto Rosso

## Vintage 2020 - The climate

A warm spring and cool summer favoured a slow, gradual ripening compared to the average of the past years. During the last month of ripening, in the second half of August, even cooler weather with major rainfall gave even more character to the grapes.

### TASTING

"The impressive balance between acidity and tannins give life to a lively, fresh red supported by a long and sapid finish, qualities of a wine that will have a long life." Leonardo Berti, winemaker

### VINIFICATION

This wine is produced from vineyards averaging 25 years old, lying at 200, 300, and 400 meters above sea level, with various expositions. The soil is poor and rocky, mainly composed of clay and limestone. The production area is located in Castelnuovo dell'Abate, facing the Val d'Orcia. The harvest is performed manually, and the grapes' selection follows the same rigour adopted for Brunello. Vinification is in oak vats, with spontaneous fermentations with indigenous yeasts and extended macerations. This wine aged 22 months in 30 hl oak casks and was bottled in February 2023.



### COLOR

**Brilliant ruby red**

### ALCOHOL

**13.5%**

### GRAPE VARIETY

**100% Sangiovese**