

Vintage : 2018

BRUNELLO DI MONTALCINO DOCG

Poggio di Sotto Brunello

Vintage 2018 - The climate

The harvest began on 12 September and ended on 4 October, with successive passes, depending on ripeness levels in the parcels. 2018 will be remembered as a rainy, cool growing season, yielding wines rich in aromas and structure, very recognizable, personal, with good acidity and alcohol levels. Hand harvesting, accompanied by rigorous quality-selection, allowed us to eliminate substandard clusters and to preserve the essence of our Sangiovese.

SERVING TIPS

Serve at 16-18°C

VINIFICATION

This wine is produced from vineyards averaging 25 years old, lying at 200, 300, 400 meters, each vineyard with a different exposure. The low-nutrient, rocky soil is mainly composed of clay and limestone. The growing area, located near Castelnuovo dell'Abate, overlooks the Val d'Orcia, south-east of Montalcino. Manual harvesting is practiced, with a rigorous quality-selection of the grapes and a very low yield. Vinification is in traditional oak vats with spontaneous fermentation with indigenous yeasts, long macerations and pumping over. The wine is aged for 30 months in 30 hl Slavonian oak casks. The wine was bottled in November 2022.



COLOR

Garnet ruby red

ALCOHOL

14%

GRAPE VARIETY

100% Sangiovese