



Rosso di Montalcino D.O.C. 2016



Younger, more accessible version of the Brunello, but already with an excellent structure and a great personality, Rosso di Montalcino is a very important wine for Tenuta Il Poggione.

Produced entirely from Sangiovese grapes, sourced in the estate's younger vineyards, Rosso di Montalcino is aged in large casks and barriques before a period of bottle aging.

The wood aging, although not obligatory for the production of Rosso di Montalcino, tones down the tannins typical of a young Sangiovese and gives this red wine a complexity of aroma and structure that make it a great "Young Brunello".

Wine	Rosso di Montalcino
Varietal	100% Sangiovese
Vintage	2016
Alcohol	14%
Source	Estate vineyards, planted between 150 and 450 metres (490 - 1475 ft) above sea level.
Vine training system	Cordon spur and "doppio capovolto".
Harvest	By hand
Vinification	"Submerged cap" fermentation in stainless steel tanks with indigenous yeasts at a controlled temperature 25/28 °C (77/82 F). Malolactic fermentation in stainless steel.
Aging	In French oak barrels and barriques, followed by bottle aging.



IL POGGIONE

Tasting Notes

Intense ruby red colour. Fruity bouquet with red berry notes. Very well structured, yet soft, long-lasting flavour with smooth, velvety tannins.

Food Pairings

Pasta with meat sauce, roasted, grilled meats and medium strength cheeses.
