IL POGGIONE

Rosso di Montalcino D.O.C.
2024



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	2024
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	15 days "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	12 months in large French oak barrels (30 - 50 hl or 872 -1373 Gallon) and barriques (350 litres - 92 Gallon) followed by bottle aging.

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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.