IL POGGIONE

# Rosso di Montalcino D.O.C.
# 2019




*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".*

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| Wine | Rosso di Montalcino |
| Varietal | 100% Sangiovese |
| Vintage | 2019 |
| 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. |

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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. |