

# IL POGGIONE ROSSO DI MONTALCINO - 2011

Younger, more accessible version of Brunello, but already very well-developed with a strong character, Rosso di Montalcino is a very important wine for Tenuta Il Poggione. Produced entirely from Sangiovese grapes from the youngest of the estate's vineyards, Rosso di Montalcino is matured for 12 months in large barrels before undergoing a period of bottle aging. Some have called this a "Baby Brunello".



## WINE NOTES

### **COLOR**

Intense ruby red

### **AROMA**

Fruity bouquet with red berry notes.

### **TASTE**

Very well structured, mellow, long-lasting flavor with smooth, velvety tannins.

## FACT SHEET

### **Vintage:**

2011

### **Type:**

Red

### **Grape Variety Used:**

100%

Sangiovese

### **Appellation:**

Montalcino

### **Length/Type of Fermentation:**

12-15 days submerged cap fermentation at controlled temperatures of 25° 28°C.

### **Length/Type of Aging:**

12 months in French oak barrels and barrique, followed by a minimum of 8 months bottle aging.