



KERMIT LYNCH WINE MERCHANT

## POGGIO DI SOTTO

Country: Italy

Region: Tuscany

Appellation(s): Brunello di Montalcino, Rosso di Montalcino

Producer: Piero Palmucci

Founded: 1989

Annual Production: 3,300 cases

Farming: Organic

Website: [www.poggiodisotto.com](http://www.poggiodisotto.com)

When Piero Palmucci decided to found his own Brunello estate, he reached for the stars: before choosing a property he spent several years researching the soil types and microclimates best suited to Sangiovese Grosso, and asking experts and locals which parcels were the best. His search led him unequivocally to Poggio di Sotto, just outside the town of Castelnuovo dell'Abate in the southern part of Montalcino, where he established his estate in 1989. At the same time he began a collaboration with the University of Milan to select the finest Sangiovese clones and optimize the vineyards, from planting density to pruning and sorting during the harvest. Dedicating the entire estate to this single variety, he treated his vines to meticulous organic care and over the years built a reputation as one of Brunello's leading producers.

The vines of Poggio di Sotto sit on high hills overlooking the Orcia River Valley, with parcels at three different altitudes combining to make a particularly well-balanced wine. A marl soil of decomposed seashell deposits and breezes from the Monte Amiata across the valley contribute to a cool microclimate that produces a noticeably Burgundian-style Brunello. All of the grapes grown here are of the same very high quality and qualify for the Brunello appellation, so the Rosso di Montalcino is differentiated only by its vinification in stainless steel and shorter aging; in great vintages they also produce a Brunello Riserva. The stellar reputation of Poggio di Sotto is built on powerful wines that nevertheless leave the limelight to finesse and balance.



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## POGGIO DI SOTTO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Surface</u>
Rosso di Montalcino				
Brunello di Montalcino	Sangiovese	20 years average	Rocky Marl	12 ha total
Brunello di Montalcino Riserva				

## VITICULTURE / VINIFICATION

- Southeast-facing vineyards at 200m, 300m, and 450m altitude
- Planted to a density of 3,000-4,200 vines per hectare
- Spurred cordon training
- Green harvesting in June and again in late July or early August
- Manual harvest
- Yield: 30 hl/ha on average
- Indigenous yeasts
- Malolactic fermentation at controlled temperature
- Wines are bottled unfiltered

### Rosso di Montalcino:

- Grapes are the same selection as for the Brunello; only the vinification and aging differentiate the two wines
- Maceration in stainless steel and oak tanks lasts 30-35 days, with regular pumping over
- Ages for 24 months in 25 to 35-hl Slavonian oak *botti* and 6 months in bottle

### Brunello di Montalcino:

- Maceration in 70-hl Slavonian oak vats (ranging from 4-12 years old) lasts 30-35 days, with regular pumping over
- Ages for 58 months in 25 to 35-hl Slavonian oak *botti* and 8 months in bottle

### Brunello di Montalcino Riserva:

- Made only in exceptional vintages
- Maceration in 70-hl Slavonian oak vats (ranging from 4-12 years old) lasts 30-35 days, with regular pumping over
- Ages for 5 years in 25 to 35-hl Slavonian oak *botti* and 1 year in bottle