

Montalcino, Province of Siena

Established: 2001

Owner: Claudio Tipa

Winemakers: Federico Staderini

Production: 25,000 bottles

Hectares under vine: 8.5

Viticulture: Organic



Established by Piero Palmucci in 1989, Poggio di Sotto quickly shot to fame to be one of Montalcino's cult wines. Piero's search for the perfect location was meticulous and he spent several years researching the regions soil types and climates to best suit Montalcino's Sangiovese Grosso. He settled on Castelnuovo dell'Abate in the southern part of the region and collaborated with the University of Milan to assist in selecting the best clones. Although the climate here is warmer than other communes within Montalcino, the hot sea breezes from the Mediterranean are moderated by Monte Amiata and the Ombrone River generates cooling breezes at night. Biodynamic viticulture, high vine density, extremely low yields and extended cask ageing combine to produce what many refer to as 'the Burgundy of Brunello'.

Rosso di Montalcino DOC

A fresh and lively Rosso from the youngest vineyards to drink now and over the next few years. Juicy cherry and redcurrant fruit with floral notes and sweet spice. The palate is silky and soft.

Brunello di Montalcino DOCG

2013 *Bright red. Flinty, perfumed aromas of sour red berries, cinnamon and flowers. Then ripe, dense and sweet on the palate, offering very polished tannins and a creamy texture that nicely frame red cherry, raspberry and potpourri flavors. Finishes penetrating and very pure, featuring lingering flinty and red berry notes. Great stuff. 92 points, Ian D'Agata, Vinous*

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