

# IL POGGIOLO ROSSO DI MONTALCINO DOC

## "SASSELLO" 2018

Company legal name: SOCIETA' AGRICOLA IL POGGIOLO E. COSIMI S.S.

Brand history: The winery "Il Poggiolo" was born from the desire of Roberto and Bramante Cosimi, father and grandfather of the current owner Rodolfo Cosimi (Rudy). Pervaded with passion and determination, heirs to an ancient past full of historical anecdotes, in 1971 they bought an uninhabited farm where they planted the first Sangiovese vineyard to make Brunello; here today the precious bunches that give life to the traditional line "Il Poggiolo" are still harvested.

In 1988 Rudy Cosimi planted the second vineyard creating "Terra Rossa", a wine that preserves tradition but at the same time designs a future full of originality and art. It is the result of his innovative character always looking for new inputs, not only to produce quality wines but also to transform them into jewels for the eyes through brush strokes in the labels, an added value that makes the company original and unique.

Over the years the winery has expanded with the planting of other vineyards and today enjoys 8.5 hectares of production; almost completely located 3 km in line with the picturesque village of Montalcino and facing south-west of the majestic hill, they are among the highest in the area, a position from which the wines benefit in fragrance and elegance.

Today, with the help of his partner Cecilia and daughter Viola, Rudy continues to produce wines with the awareness, determination and love of his ancestors, respecting nature and preserving the restlessness and curiosity of artists.

Winemaker name: RODOLFO COSIMI

## Key Facts

Type: RED

Grape varietal(s): 100% SANGIOVESE

Alc % on Lab Analysis: 13.97%

Alc % on label: 13.50%

Acidity %: 5.6 g/l

Residual sugar: 1.4 g/l

## Vineyard

Province:

Appellation: DOC MONTALCINO

Appellation history: MONTALCINO RISES 564 METRES HIGH ABOVE SEA LEVEL BETWEEN THE VALLEYS OF RIVER OMBRONE, RIVER ASSO AND RIVER ORCIA. MONTALCINO, BEING CUT OFF FROM MAJOR TRANSIT ROADS, HAS FOR CENTURIES BASED ITS ECONOMIC ACTIVITIES MAINLY ON THE PRODUCTION OF WINE AND OIL. IT WAS CERTAINLY THE ETRUSCANS, AS RENOWNED VINEYARDS FARMERS, TO FIRST SENSE THIS TERRITORY'S POTENTIAL FOR VINEYARDS. IN THE LATER HALF OF THE 19th CENTURY, SOME LOCAL PRODUCERS STARTED ABANDONING TRADITIONAL TUSCAN WINE MAKING METHODS BY EXCLUSIVELY BASING THEMSELVES ON SANGIOVESE WINE. THESE PRODUCERS HAD FOR SOME YEARS BEEN INVOLVED IN TECHNICAL EXPERIMENTS WITH EVENTUALLY LED THEM TO A VERY MODERN AND INGENIOUS INTUITION, NAMELY THE BRUNELLO WINE OF MONTALCINO.

Single vineyard or commune: Commune

Commune name:

Vineyard name:

Vineyard history: It is located on the south-west side of the hill of Montalcino at an altitude of 470 m a.s.l., in excellent conditions to produce structured wines quite aromatic and elegant.

The soil is "galestro" (a typically Tuscan term) and is composed mainly of stones called galestro which are very common in the area. The characteristic of this stone is to be very crumbly and to flake easily under the action of rain and sun, thus releasing many minerals that are nourishment for the vines and their grapes. These sedimentary soils are draining and do not cause excessive water stagnation at the plant root level. Still, it allows sufficient moisture to be retained during dry periods, thus limiting seasonal water stress. The winery adopts the spurred-cordon vine training system at the height of about 70 cm above the ground. The planting height is 2.5 m x 0.8 m, for a total of about 5000 vines per hectare.

Hectares (ha): 2.5 ha

Exposition: south-west side of the hill of Montalcino at an altitude of 470 m a.s.l.

Year planted: 1999

Clones? no

Soil type: galestro

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## "SASSELLO" 2018

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Trellis type or system: spurred-cordon

### Harvest/Winegrowing

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Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season: good vintage even if it was difficult ,very rainy and cool in the first months of the year and then hot and dry which allowed to make a good harvest, as a result wines not too full-bodied but very elegant. Considered by consortium with 4 stars.

Harvest date: early october

### Winemaking

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Sorting method: manually

Destemming method: destem

Cold maceration: cold maceration for 5/7 days in stainless steel vats.

Type of yeast: we use selected yeast

Punch down or pump over? pump over

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: aging around 6 month in large french oak barrels

Additional aging in bottle: aging around 6 month in large french oak barrels

Aging potential: 5/7 years

Additional Winemaking notes:

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## Tasting Notes

Color: bright ruby red clour

Aroma: fresh and fruity in the nose

Tasting notes: very nice wine with hints of fresh red fruits, pleasant and easy to drink.very nice wine with hints of fresh red fruits, pleasant and easy to drink.

Food pairings: it is a very versatile wine, to be paired with cold cuts, first courses with meat sauce and cheeses.

## Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): europea, dark glass

Weight per bottle: 2.86 lbs

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 34 lbs.

Cases per layer: as your request, 14 layers

Layers per pallet: as your request, 4 layers 56 cs pallet

Case dimensions:

Length: 12.99 in

Width: 9.84 in

Height: 12.59

UPC code: 8033148711042 ERITUPHG□

COLA: ERITUPHG□

Bottling date: 12/02/2021

Total quantity produced: 10.000

Estimated U.S. bottle allocation: 3600

Estimated release date for Enotec pick-up: 3/10/2021

