

# TERRA ROSSA

ROSSO DI MONTACINO D.O.C.  
2018 VINTAGE



## SHORT HISTORY:

TERRA ROSSA is the most modern and innovative line of the winery Il Poggiolo, where art meets wine and making wine is an art. Created by Rodolfo Cosimi and fruit of his restless character, it combines these two great passions always respecting tradition.

APPELLATION: D.O.C.

GRAPE VARIETY: 100% Sangiovese

VINEYARD LOCATION:

South-west side of the hill of Montalcino at 470 m a.s.l.

FERMENTATION:

About 21/25 days in wooden vats, to enhance body and colour.

AGEING:

4/6 months in barrique of 225 lt. and tonneaux of 500 lt. 90% French and 10% American oak.

BOTTLED AGEING: Around 6 month.

SERVING TEMPERATURE: Approx. 18°.

PAIRING SUGGESTIONS:

Perfect to be served with pasta, dishes seasoned with meat sauces, roasted and grilled meats.

TASTING NOTES:

Intense and brilliant ruby red colour. An immediate polished-cedar, red cherries and raspberries notes on the nose. Medium bodied with some light grained tannin and a bright, spicy finish.

VINTAGE NOTES:

The 2018 vintage was really very demanding, was extremely rainy and cool spring and summer but is an interesting vintage from an aromatic point of view because the rains have cooled the soil and consequently the wines will have finer, more elegant aromas, although they do not have great structure.

The production of this vintage was 3.600 bottles.