

# TERRA ROSSA

ROSSO DI MONTACINO D.O.C.  
2020 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:

Brilliant and intense ruby red colour . Very fruit with pleasant spicy notes on the nose. Medium bodied, soft tannins fresh and very pleasant in the mouth.

VINTAGE NOTES:

Perhaps 2020, in Montalcino, will be remembered not only as a period of the pandemic that shocked the entire planet but also as the year that gave yet another great vintage! Less abundant than the 2019 but of excellent quality.

The production of this vintage was 3.000 bottles.