

TERRA ROSSA

BRUNELLO DI MONTACINO D.O.C.G.
2012 RISERVA 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.G.

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:

3 years in barrique of 225 lt. and tonneaux of 500 lt. 90% French and 10% American oak.

BOTTLED AGEING: Around 12 month.

SERVING TEMPERATURE: Approx. 18°.

PAIRING SUGGESTIONS:

Excellent with grilled red meats, game, roasted meats and aged cheese

TASTING NOTES:

Ruby red colour tending to garnet. Complex on the nose with spicy notes and hints of wild berries. Fruit and wood are well balanced. Full body, persistent, long and velvety in the mouth.

Excellent for a long aging.

VINTAGE NOTES:

Brunello 2012 will occupy a place of honor in the cellar of wine lovers around the world. It was an unusual, atypical, fluctuating vintage, with a drop in quantity but a visible increase in quality. Wines with remarkable structure high levels of polyphenols and high color intensity.