

TERRA ROSSA

BRUNELLO DI MONTACINO D.O.C.G.
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.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:

2 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:

Intense ruby red colour tending to garnet. Fruity with pleasant spicy notes on the nose. Medium-full bodied, elegant and balance with fine and soft tannins.

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 6.666 bottles.