



“IL POGGIOLO”[®]

MONTALCINO

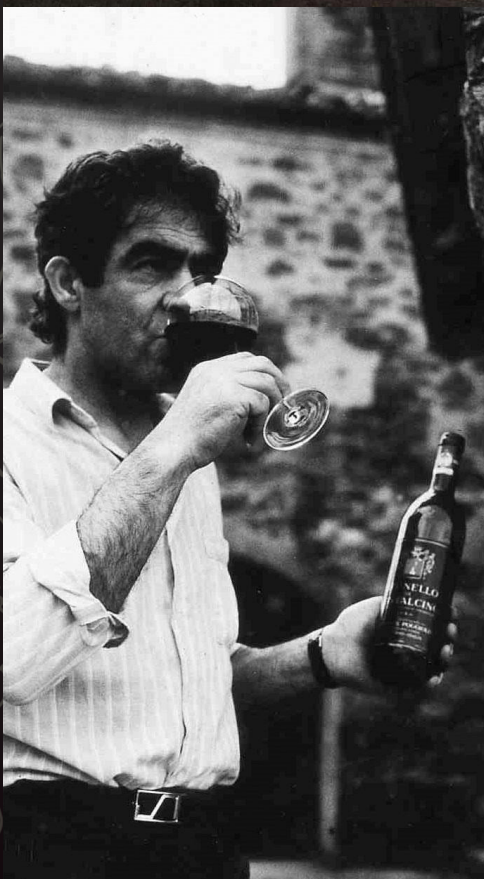


OUR STORY BEGINS HERE IN 1971



1 km southwest of Montalcino, on top of one of the highest and brightest hills, where the grapes acquire excellent acidity and the wine stands out for its elegance and quality, the Il Poggiolo winery is based:

at an evocative place, on the extreme edge of the Val d'Orcia.



MY FATHER INSPIRED ME ...

«My father Roberto bought 65 hectares of land with the money he had saved up by selling agricultural machinery. When he made the first bottle of Brunello in Montalcino there were only 28 producers. For my father, producing his own bottles was an enormous satisfaction. I proudly carry on his work by creating an increasingly refined artisan product, appreciated by wine lovers from my Montalcino area ».

Roberto Cosini

SENSATIONS

Extremely elegant Brunello with fruity notes of delicate composition, ethereal and spicy hints in progression. A full and enchanting taste, with remarkable freshness and intense tannins, savory and pleasing. To be paired with roasted and braised red meats, game and aged cheeses.



BRUNELLO DI MONTALCINO “IL POGGIOLO” RISERVA

- Denomination:** Brunello di Montalcino Riserva DOCG
- Position:** Location Il Poggio Montalcino 450 m s.l.m.
- Grape variety:** Rosso D.O.C.G. RESERVE - Sangiovese Grosso (Brunello)
- Ground:** Soil with a loose sandy texture, with clays and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21-25 days
- Aging:** 3 years for the Riserva in large French oak barrels and then 1 year in 500 l French oak tonneaux
- Refinement:** bottled for 12 months
- Color:** Dark and bright ruby red with garnet tendencies with aging
- Organoleptic notes:** full and very persistent fragrances, reminiscent of licorice and berries. Full, persistent taste, with soft and elegant tannins
- Alcoholic content:** 13-14%

SENSATIONS

The Brunello di Montalcino is able to arouse emotions on the nose and on the palate. Visual examination reveals a wine with a very strong ruby red color, which perfectly satisfies the desire of those looking for beauty in a wine. By placing the glass, the typical fragrances of Brunello wine arrive directly to the nose: fruit, blackberries, currants and cherries. With a full and enchanting taste, the typical wine of Montalcino is ideally paired with aged cheeses, braised meats and wild boar stew 'scottiglia di cinghiale'.



BRUNELLO DI MONTALCINO “IL POGGIOLO” DOCG

- Denomination:** Brunello di Montalcino DOCG
- Position:** Location Il Poggio Montalcino 450 mt s.l.m.
- Grape variety:** Sangiovese Grosso (Brunello)
- Ground:** soil with loose sandy texture, with clays and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21/25 days
- Aging:** 2 years (3 for the reserve) in large French oak barrels
- Refinement:** bottled for 8 months
- Color:** dark and bright ruby red with garnet tendencies with aging
- Organoleptic notes:** very persistent, full aroma, reminiscent of licorice and berries. Full, persistent taste, with soft and elegant tannins
- Alcoholic content:** 13/14%

SENSATIONS

Sangiovese Grosso, prince of the native Tuscan vines, manages to give life to real pearls and never ceases to surprise. This is the case of the Rosso di Montalcino il Sassello. With an intense ruby red color, it confirms this character of intensity also from the olfactory point of view. In fact, the nose imposes itself with persuasive hints of raspberry with subtle notes of vanilla and on the finish a particular aroma that strikes the nose reminiscent of wildflowers. In the mouth it renews the sensation of sweetness that heralds the sense of smell. It is an ideal wine to accompany pasta dishes served with meat sauces. A wine that combines body and structure with pleasantness and a drinkable character.



"SASSELLO" IL POGGIOLO

- Denomination:** Rosso di Montalcino DOC
Position: location Il Poggioolo Montalcino 450 m s.l.m.
Grape variety: Sangiovese Grosso
Ground: south-east exposure with a sandy loam texture with the presence of limestone plates and abundant skeleton galestro
Fermentation: in steel tanks at a controlled temperature for about 21-25 days
Aging: 1 year in 50% new French oak barriques (first passage) 50% used (second passage)
Refinement: bottled for 3-4 months
Color: Intense ruby red
Organoleptic notes: very fruity aroma, with intense nuances of raspberry, vanilla and wildflowers. Soft and mineral taste, with good structure and with balanced tannins
Alcoholic content: 13-14%

SENSATIONS

Aroma of herbs and the undergrowth. Sour cherries and dried plums. A good structure with soft and juicy tannins. In the mouth there are hints of red fruit and spices, very refined, pleasant and slightly savory.



ROSSO TOSCANO IGT IL POGGIOLO "SASSO NERO"

- Denomination:** Rosso Toscana IGT
Position: Location Il Poggioolo Montalcino 450 mt s.l.m.
Grape variety: Sangiovese Merlot
Ground: south-east exposure with a sandy loam texture with the presence of limestone plates and abundant skeleton galestro
Fermentation: in steel tanks at a controlled temperature for about 21-25 days
Aging: 6 months in second passage French oak barrels
Refinement: bottled for 6 months
Color: brilliant ruby red
Organoleptic notes: fresh and fruity aroma. Soft and mineral taste, with good structure and with balanced tannins
Alcoholic content: 12,5-13,5%



SENSATIONS

A good pinot noir grown in Montalcino, enchanting and delicate with notes of red fruits. Aromas of raspberries, currants and cherries stand out, as well as blackberries and wild strawberries. Floral shades of jasmine pink and violets. Soft tannins, fine and slightly spicy make it pleasant and of good character.



PINOT NERO IGT TOSCANA "IL POGGIOLO" PINOT NERO 100%

- Denomination:** Rosso Toscana IGT
Position: Location Il Poggiolo Montalcino 450 m s.lm.
Grape variety: Pinot Noir 100%
Ground: Soil with a sandy loam texture, with clays and abundant skeleton galestro. The Pinot Nero vineyard is located on the eastern side of the Poggiolo vineyard
Fermentation: in steel tanks with manual punching down for about 12 days
Aging: 12 months in fifth passage French oak barrique
Refinement: Bottled for 12 months
Color: Bright and pale red with hints of orange
Organoleptic notes: notes of wild strawberries and raspberries and floral nuances. Complex bouquet, with hints of resin and incense and a delicate and balsamic finish.
Alcoholic content: 14%



If anyone can do it
it means I can do it too.
If no one can do it,
it means that I must be the first to do it.

Roberto Cosini