

TERRA ROSSA

ROSSO DI MONTACINO D.O.C.
2021 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. Raspberries, sour cherries and some sweet spices notes on the nose. Medium bodied, soft tannins fresh and very pleasant in the mouth.

VINTAGE NOTES:

2021 was another difficult year or let's say a complicated year, very similar to the 2017 vintage. We had a spring frost that put quantity at risk and rather unusual drought that challenged quantity potential. Very important was a choice of grapes in vineyard and a good work in the cellar to have a wine with a very high potential.

The production of this vintage was 4.000 bottles.