

# TERRA ROSSA

BRUNELLO DI MONTACINO D.O.C.G.



## 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. Refined and full bodied, tobacco and smoke meat notes. Intense ,fine tannins. In the mouth concentrated flavor of dried cherries and citrus peel accompany the earthy character. Wine suitable for long ageing.