



**TUSCANY REGION**

<b><u>ESTATE</u></b> :	POGGIO DELL'AQUILA
<b><u>WINE</u></b> :	Rosso di Montalcino D.O.C.
<b><u>GRAPE</u></b> :	100% Brunello (Sangiovese Grosso: "Big Sangiovese")
<b><u>REGION</u></b> :	Tuscany
<b><u>CITY</u></b> :	Montalcino district Poggiolo (west side of Montalcino)
<b><u>SOIL</u></b>	
<b><u>NOTES</u></b> :	<p><b><u>COLOR:</u></b> Bright ruby red with soft brown highlights.</p> <p><b><u>NOSE:</u></b> Intense, it recalls dry petals and fruits.</p> <p><b><u>TASTE:</u></b> Full body, well balance, persistent with soft but firm tannins.</p>

**COMMENTS** : The minimum alcoholic content for a Rosso di Montalcino is 12% vol. and it requires 10 months of minimum aging. Poggio dell'Aquila Rosso di Montalcino is 100% Brunello declassified, and it is not blended with any other variety. It is the quality of the vintage and especially the high quality standards of Renzo Cosimi (the wine maker/owner) to determinate if the Brunello is complex enough or if he prefers to declassify it and call it Rosso di Montalcino. Brunello grape is a particular clone of Sangiovese called "Sangiovese Grosso" (Big Sangiovese) and literally Brunello means "Little dark one", so named for the deep dark color of its skin. A perfect complement to highly seasoned first courses as well as roasted meat or steak . Best served at 60°-64° F.