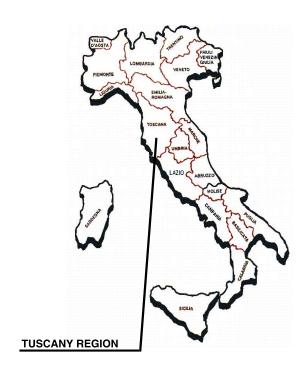


ROSSO DI MONTALCINO





ESTATE: POGGIO DELL'AQUILA

WINE : Rosso di Montalcino D.O.C.

GRAPE: 100% Brunello (Sangiovese Grosso: "Big Sangiovese")

REGION: Tuscany

CITY : Montalcino district Poggiolo (west side of Montalcino)

<u>SOIL</u>

NOTES: COLOR: Bright ruby red with soft brown highlights.

NOSE: Intense, it recalls dry petals and fruits.

TASTE: Full body, well balance, persistent with soft but firm tannins.

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.