

VINTAGE 2018

POGGIO LOMBRONE

Montecucco Sangiovese Riserva DOCG



Born on the Tuscan hills in the heart of the Maremma, this wine is vinified in open vats and aged for 30 months in 40-hl Slavonian oak casks. The name of this Riserva, a wine of great power and elegance, pays tribute to the oldest vines on the estate — the very origin of Sangiovese in this terroir.

GRAPES

100% Sangiovese

COLOUR

Intense ruby red

ALCOHOL

14%

The abundant rainfall during the first ten days of August allowed for significant temperature variations and created ideal conditions for a slow and balanced ripening of the grapes. In September, the sunny weather made it possible to manage the harvest with great care and patience, leading the grapes to full maturity. The harvest of the Poggio Lombrone vineyard took place on September 13 and 15.

This wine is made from a careful selection of Sangiovese grapes from the “Poggio Lombrone” hillside, located 300 meters above sea level on soils of sandstone and calcareous marl clay. The vines, averaging 55 years of age, are farmed according to the natural principles of organic agriculture, yielding only 40 quintals per hectare. Harvesting is done by hand, and spontaneous fermentation takes place in small 10-hl truncated conical wooden vats, with frequent and gentle punch-downs that allow for long macerations and the extraction of only fully mature tannins. Malolactic fermentation occurs in 40-hl Slavonian oak casks, where the wine continues to age for 30 months.

“An intense and profound vintage. Ripe red fruit notes stand out, together with spicy nuances from the long maturation. The delicate tannic texture is well integrated with the fruit’s freshness. The result is an elegant wine, with a persistent finish and a pleasant savory touch.”

Giovanni Puccioni, Winemaker
Luca Marrone, Chief Winemaker

