

VINTAGE 2019

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

14.5%

Following an initially dry spring, abundant rainfall slowed down flowering, delaying the vegetative cycle. The arrival of summer brought intense heat, allowing the vines to recover ground and resume their growth. Further rainfall in late July and early September created favourable conditions for optimal ripening. During harvest, alternating spells of sun and rain were balanced by steady winds, which helped preserve the integrity of the grapes. Marked diurnal temperature variations accelerated the ripening process and contributed to the development of significant aromatic complexity. The Sangiovese was harvested on 6 September.

This wine is crafted from a selection of Sangiovese grapes grown on the Poggio Lombrone hillside at 300 metres above sea level, on soils composed of sandstone and calcareous marl-clay. The vines, with an average age of 70 years, are cultivated according to the principles of organic farming, with extremely low yields averaging 40 quintals per hectare. Harvesting is carried out entirely by hand, and fermentation takes place spontaneously in small 10-hL truncated-cone oak vats, with manual punch-downs. Ageing lasts 30 months in 40-hL Slavonian oak casks.

“A vintage of notable depth and complexity, where ripe red fruit aromas are elegantly interwoven with delicate spicy notes. On the palate, the fruit is vibrant, the tannins enveloping, and the finish long and refined, marked by a pleasant mineral nuance”

Giovanni Puccioni, Winemaker
Luca Marrone, Chief Winemaker

