



**TUSCANY REGION**

- 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)  
**SOIL**  
**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.