



Il Poggione

Il Poggione Brunello di Montalcino 2020 combines generous Tuscan warmth with classical Sangiovese freshness, layering ripe cherry, savoury herbs and mineral nuance over velvety tannins in a poised, cellar-worthy expression.



Brunello di Montalcino 2020

Tuscany, Italy

Region and Vineyards

Montalcino lies in southern Tuscany, where a warmer, generally drier climate than Chianti Classico encourages Sangiovese to achieve generous ripeness while retaining the variety's naturally vibrant acidity. The hill country is highly varied in altitude and soil, and the nearby Tyrrhenian Sea and Mount Amiata help shape local growing conditions. **Brunello di Montalcino DCG must be made entirely from Sangiovese**, a variety prized here for its aromatic complexity, savoury freshness and capacity to age.

Il Poggione is based at Sant'Angelo in Colle, about 10 km south of Montalcino. Its vineyards range from **150 to 450 m above sea level**, giving the estate a broad palette of exposures and ripening conditions. For Brunello, fruit comes from the estate's oldest vineyards and is harvested by hand. This combination of mature vines, elevation and a warm yet ventilated southern position helps produce a wine with ripe fruit, structural depth and long-ageing potential.

Winemaking

Il Poggione Brunello di Montalcino 2020 is made from **100% Sangiovese**, sourced from the estate's oldest vineyards and harvested by hand. Fermentation takes place in stainless-steel tanks for 15 to 20 days at 25 to 28 °C, using indigenous yeasts and a submerged-cap technique that keeps the skins in sustained contact with the fermenting wine. Malolactic conversion follows in stainless steel, softening the wine's acid profile while preserving its Sangiovese character.

Maturation is deliberately traditional in scale. The 2020 spends approximately **three years in large French-oak casks of 30 to 50 hL**, followed by further bottle ageing before release. The large-format vessels allow gradual development without overwhelming the wine with overt oak flavour. The result is a Brunello that combines concentrated fruit and savoury complexity with polished tannins, freshness and the structural reserve required for extended cellaring.

Alcohol :14,50 %

Composition: 100% Sangiovese



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Tasting Notes

- **Color:** Clear ruby red, still vibrant in appearance, with the depth expected from a warm southern Montalcino site while retaining characteristic Sangiovese brightness.
- **Aroma:** Generous and layered, opening with cranberry, ripe cherry, blackberry and blackcurrant, followed by blood orange, pressed violet and rose. With air, nuances of sage, dried Mediterranean herbs, liquorice, nutmeg, leather, tea leaf, earth and subtle balsamic tones emerge.
- **Palate:** Full-bodied and concentrated yet impressively controlled, with succulent red and dark fruit supported by refreshing acidity and fine, dusty tannins. Cherry, wild berries and citrus peel mingle with savoury herbs, tobacco, earthy spice and a mineral, slightly saline character. Long, structured and increasingly silky, with excellent potential for further bottle development.

Did you know?

Il Poggione's roots reach back to the **late 19th century**, when Florentine landowner Lavinio Franceschi established the estate after becoming captivated by the Montalcino landscape. Il Poggione later became one of the first estates to commercialise Brunello in the early 20th century and was a **founding member** of the Brunello di Montalcino Consortium.

Wine Pairing Ideas

- **Pappardelle with wild boar ragù:** The wine's bright Sangiovese acidity cuts through the richness of the slow-cooked meat, while its herbal, earthy and savoury nuances mirror the rustic character of the sauce.
- **Bistecca alla Fiorentina:** Charred beef complements Brunello's substantial structure, while the wine's ripe fruit and lively acidity provide freshness against the steak's richness.
- **Roast venison with porcini mushrooms:** Game brings out the wine's dark fruit and herbal complexity, while porcini echo its earthy, leather and forest-floor dimensions.
- **Aged Pecorino Toscano:** The cheese's salty intensity and firm texture meet the wine's concentrated fruit and tannins beautifully, while Brunello's acidity refreshes the palate between bites.



Vinous (Antonio Galloni) (VN) : 95 Points (2020)

The 2020 Brunello di Montalcino is explosive, bright and punchy at first, evolving from cranberry to cherry with dusty sage, spiced blood orange and Tuscan dust. The is pure elegance, texturally deep and nearly velvety in feel with a core of tart wild berries that add contrast as a balsamic tinge emerges along with fine-grained tannins toward the close. It finishes long, structured and staining, leaving a flinty sensation and primary core of fruit that drenches the palate as violet inner florals and hints of lavender abound. The 2020 is seamless from start to finish and, while more approachable than a typical vintage of Il Poggione, is balanced for an extended maturation.



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Wine Spectator (WS) : 94 Points (2020)

This red is rich and dense, woven with flavors of cherry, blackberry, plum, black pepper, earth, iron and tobacco. Combines power and grace, with fine balance. The finish echoes the fruit and spice notes. Best from 2028 through 2045. 16,000 cases made, 4,500 cases imported.



Robert Parker (RP) : 94 Points (2020)

Showing very nice results, with greater accessibility in this vintage, the Il Poggione 2020 Brunello di Montalcino has dark fruit aromas with blackcurrant followed by something spicy or herbal. I am reminded of licorice root, exotic spice, pressed rose and fragrant tea leaf. It finishes smoothly with silky tannins and an open-knit approach. This vintage is almost ready to drink, and you get elegant complexity at the same time. It sees three years in oak botti. Fruit is sourced across vineyards with 25-year-old-plus vines.



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