



PODERNUOVO  
A PALAZZONE  
DI GIOVANNI BULGARI

# SOTIRIO

## IGT 2015

The quest for excellence and love for nature has always been a passion of the Bulgari family and has brought about intense research and development of the different potentialities of the local terroirs, which have generously given back three different qualities of harmonious red wines. Giovanni Bulgari, chief executive of Podernuovo and the creative soul of this venture, is naturally drawn to all environmental issues, and considers respecting nature an essential element while creating his wine. Finding a balance and harmony by reducing carbon dioxide while processing the grapes is the company's objective. The Podernuovo estate is located in the hamlet of Palazzone, in the municipality of San Casciano dei Bagni, on the border between Lazio and Umbria. Podernuovo is in a protected triangle within Tuscany, where the land is still cultivated, and mankind has respected the balance of environment and territory, as well as its ancient farming traditions.

**Sotirio**, named for the great-great grandfather of Giovanni Bulgari, is a pure Sangiovese wine. The "grand cru" of the estate, it reflects the strong ties between the land, the vines and the men working them.

**GRAPES VARIETIES:** 100% Sangiovese.

**TRAINING SYSTEM:** Guyot.

**SOIL:** Clayey with limestone stripes.

**HARVEST:** First half of October.

**ALCOHOL CONTENT:** 15.5% by volume.

**EAN CODE:** 8 056736 98001 9

**VINIFICATION:** Maceration on the skins for 18/22 days; alcoholic fermentation at controlled temperature in 1500 litre oak vats; malolactic fermentation in 1000 litre barrels. Aging for 12/14 months in barrels. 20 months of aging in bottles.

**TASTING NOTES:** Sotirio is made from pure Sangiovese grape following the best tradition of production in the territory of Siena. It has ruby red color and the nose gives notes of ripe cherry and sweet tobacco. The palate is elegant and intense with important and silky tannins and spicy final notes.

**FOOD PAIRING:** A great choice to match with beef, lamb, veal, poultry, and cured meat.

**SERVING TEMPERATURE:** 16-18 °C.

