

LE POTAZZINE

Le Potazzine” (meaning “Chickadee” in Montalcino dialect, small very lively birds with coloured plumage) is the nickname given by Beppe Gorelli’s mother to her two granddaughters, Viola and Sofia.

Beppe, an oenologist, used to manage his father’s estate, Due Portine, till it was recently sold and at present he consults for several other wineries in Montalcino. He bought his own property together with his wife Gigliola in 1993. The extremely well cared for vineyards of Le Potazzine, extend for 7.60 hectares in the higher area of the township of Montalcino: 3.3 hectares are close to the newly built cellars and homestead, 1.3 hectares are nearby in the area of S. Angelo in Colle and 3 hectares are in the area of Castelnuovo dell’Abate. The vineyard near the homestead is endowed with a high water table, consequently the vines do not suffer from hydric stress even in extremely hot summers as in 2003. The first

released vintage of Brunello was 1997, the first vintage of Rosso was 1998 and a Brunello Riserva - 2004 vintage - is now on the market. Beppe’s wines are elegant and well structured, reflecting his drive for stylistic perfection. ◇



Brunello di Montalcino

Zone: *Montalcino*
 Cru: *La Prata, La Torre*
 Varietal: *100% Sangiovese*
 Vineyard Ext.: *7.6 hectares*
 Average Prod.: *17,000 bottles*



Rosso di Montalcino

Zone: *Montalcino*
 Cru: *La Prata, La Torre*
 Varietal: *100% Sangiovese*
 Vineyard Ext.: *7.6 hectares*
 Average Prod.: *20,000 bottles*