



IL POGGIONE

*Crafted in Montalcino
Celebrated Worldwide*






A Legacy Rooted in Montalcino

- Founded in 1890, Il Poggione is one of the oldest wineries in Montalcino
- Family-owned, fifth generation Franceschi have deep ties with the land and the community
- Founding member of the Brunello Consortium in 1967





Our Values: What defines us

-  **Terroir Respect:** Sustainable viticulture in the heart of Tuscany
-  **Heritage & Craftsmanship:** Over 130 years of winemaking tradition
-  **Precision & Innovation:** Modern vision, classic soul

600 hectares, of which 140 with vineyards, the rest with olive trees, other crops and livestock.

Il Poggione has converted to certified organic farming.
First certified organic vintage is 2025





Architecture of Excellence

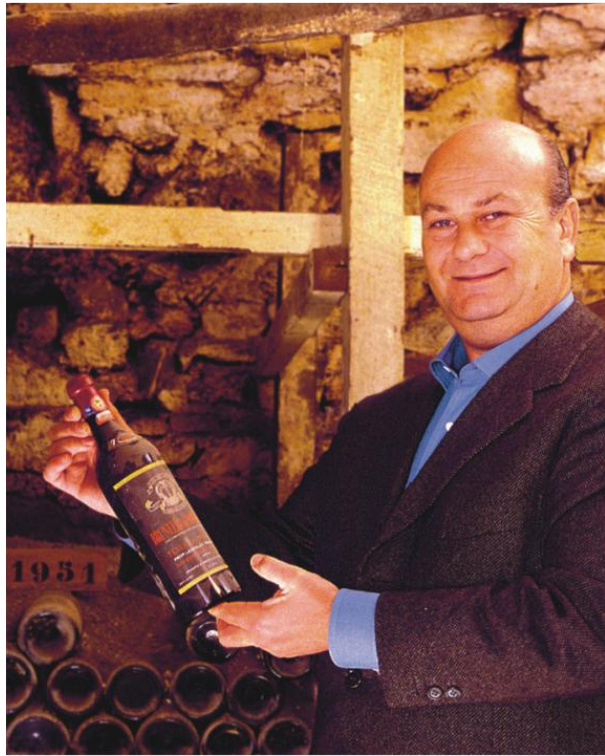
- A new winery built in 2004, sustainably powered by solar panels.
- State of the art, computer-controlled stainless steel tanks, submerged cap fermentation.
- 3000L, 5000L French oak barrels and 350L French oak barriques kept 5 metres underground.





The Team: Tradition Passed Through People

Leopoldo Franceschi



Fabrizio Bindocci



Alessandro Bindocci



Francesca Bindocci





IL POGGIONE

Wines That Speak of Place
A Portfolio defined by Character and Origin



Brunello di Montalcino

Brunello di Montalcino stands as the crown jewel of Montalcino wines, crafted exclusively from Sangiovese grapes grown on vines over 20 years old. Following meticulous fermentation at controlled temperatures, Il Poggione's Brunello matures for three years in French oak barrels. This is followed by bottle aging - an essential phase that ensures the harmony, depth, and complexity that have earned Brunello di Montalcino its global acclaim.

Some ratings:

2021	2020	2019	2018
Wine Spectator – 96 Points	Vinous – 95 Points	Jancis Robinson 17.5	Jancis Robinson 17++
Vinous – 95+ Points	Robert Parker – 94 Points	Vinous – 96 Points	Vinous – 96+ Points
Wine Advocate – 94+ Points	James Suckling – 94 Points	Robert Parker – 94 Points	James Suckling – 94 Points
	Jancis Robinson 17 Points	Wine Spectator – 94 Points	Decanter – 92 Points
		Decanter – 94 Points	





Brunello di Montalcino Riserva Vigna Paganelli

Brunello di Montalcino Riserva Vigna Paganelli is crafted exclusively in exceptional vintages and in limited quantities. The grapes are sourced from the historic Paganelli vineyard - planted in 1964 and the oldest on the estate. These vines, used as clonal benchmarks for new plantings, yield grapes of outstanding quality, meticulously hand-selected during harvest. After a 20-day maceration with the skins, the wine matures for 48 months in large French oak casks, followed by extended bottle aging to achieve its full depth and elegance.

Some ratings:

2020

Vinous – 95 Points
Robert Parker – 95 Points
James Suckling – 95 Points

2019

Wine Spectator TOP100
Ranked at 52th place
Vinous – 98 Points
Wine Spectator – 96 Points
Robert Parker – 95 Points
Jancis Robinson 17.5 Points

2016

Vinous – 98 Points
Robert Parker – 96 Points
Wine Spectator – 96 Points
James Suckling – 94 Points

2015

Robert Parker – 97 Points
James Suckling – 96 Points
Vinous – 96 Points
Wine Spectator – 95 Points





Rosso di Montalcino

Rosso di Montalcino offers a youthful, approachable expression of Sangiovese, while retaining the structure and character that define Il Poggione's style. Sourced from the estate's younger vineyards, the grapes are vinified with care and aged for 12 months in oak casks - an optional step for Rosso, yet one that imparts depth, aromatic richness, and the distinctive traits of a "young Brunello." A final period of bottle aging ensures balance and elegance. While enjoyable upon release, this wine also rewards further cellaring, gaining complexity over time.

Some ratings:

2023

James Suckling – 92 Points
Vinous – 90 Points
Wine Spectator – 90 Points

2022

James Suckling – 92 Points
Vinous – 91 Points

2021

Robert Parker – 90 Points

2020

Vinous – 92 Points
James Suckling – 92 Points





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Rosso di Toscana

Fresh, fruit-forward, and approachable, this wine is crafted from a blend of Sangiovese, Merlot, and Cabernet Sauvignon. Following fermentation, it is aged in French oak barrels to enhance its texture and aromatic profile. The thoughtful winemaking and harmonious combination of varietals make it an ideal choice for everyday enjoyment.

Some ratings:

2023

James Suckling – 90 Points





Lo Sbrancato

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Lo Sbrancato is a rosé crafted entirely from estate-grown Sangiovese grapes. Its name pays tribute to the 1888 painting of the same name, displayed in our tasting room. After up to 24 hours of skin contact, the wine undergoes a slow fermentation over 25 days at 12 °C. The result is a vibrant rosé, marked by fresh red fruit aromas and the lively character of young Sangiovese.

ORGANIC FROM 2025 VINTAGE

Some ratings:

2024

James Suckling – 90 Points





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Marchesa Clementina

This Metodo Classico Spumante is crafted exclusively from estate-grown Sangiovese grapes, hand-harvested in small crates and gently pressed. This is the only moment where the must stays in contact with the skins. Fermentation takes place in temperature-controlled stainless-steel tanks, followed by a careful selection of the base wines before tirage. The wine then rests on the lees for a minimum of 60 months in our cellar at Sant'Angelo in Colle. After disgorgement, the bottles undergo an additional two months of aging. The chosen liqueur is “pas dosé,” a deliberate choice to preserve purity and highlight the authentic expression of the grape.

Some ratings:

NV

James Suckling – 93 Points

Vinous – 90 Points





Bianco di Toscana Vermentino/Chardonnay

Crafted from Vermentino and Chardonnay grapes, this wine undergoes 24 hours of skin contact before fermenting slowly over 25 days at 12 °C. The blend brings out the best of both varietals: Vermentino contributes freshness and vibrant minerality, while Chardonnay adds structure and depth, resulting in a balanced and expressive white wine.

ORGANIC FROM 2025 VINTAGE

Some ratings:

2024

James Suckling – 90 Points





Vin Santo Sant'Antimo

A classic expression of traditional Tuscan winemaking, crafted from Trebbiano and Malvasia grapes that are hand-picked and naturally dried on straw mats. Fermentation and extended aging - lasting a minimum of twelve years - occur in small 100-litre barrels known as caratelli, where the wine rests on the madre, a living culture of yeasts and bacteria that profoundly shapes the distinctive character of Vin Santo.





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Moscadello di Montalcino

Moscadello di Montalcino is the most ancient wine of the region, celebrated by Francesco Redi in his poem Bacchus in Tuscany. Made from gently pressed Moscato grapes and fermented at low temperatures, it is a sparkling sweet wine produced with a natural prise de mousse distinguished by its delicate floral aromas, emblematic of the Moscato variety.





Grappa di Brunello

Il Poggione Grappa di Brunello is crafted by distilling the fresh pomace left after the fermentation of Brunello di Montalcino.

To preserve the full spectrum of wine aromas, the pomace is delivered to the distillery daily while still fresh.

The resulting Grappa is clear in colour, elegantly balanced, and smooth on the palate, with a bold, expressive character that reveals the unmistakable essence of Sangiovese.





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Grappa di Brunello Riserva Vigna Paganelli

This Grappa is the result of artisanal batch distillation of fresh Sangiovese pomace, carefully selected from the historic Paganelli vineyard.

Distilled in traditional copper stills, it matures for over four years in 350-litre French oak barrels that once held our Brunello di Montalcino, imparting depth and character.

On the nose, it reveals a rich bouquet of annurca apple, apricot, French honeysuckle honey, and licorice. Designed for quiet contemplation, this Grappa captivates with its velvety texture and lingering finish, enhanced by delicate notes of almond and licorice





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Extra Virgin Olive Oil

Il Poggione Extra Virgin Olive Oil is made exclusively from estate-grown olives, cold-pressed in our mill within 12 hours of harvest to preserve their freshness.

Using continuous extraction, we safeguard the oil's full nutritional profile and its signature bouquet of aromas and flavours.

On the nose, it is intensely fruity, with notes of fresh olives and artichoke.

On the palate, it delivers a vibrant spiciness and a subtle touch of bitterness - an ideal complement to bruschetta, salads, soups, and grilled meats.

