

POGGIO AGLI SCALZI

MATASSINE

INDICAZIONE GEOGRAFICA TIPICA



GRAPE VARIETIS :Sangiovese, Merlot.

AREA OF PRODUCTION: Centre of Tuscany

ALCOHOL: 13,00% vol

HARVEST : September

VINIFICATION : fermentation on skins for 12 days in steel tanks at controlled temperature practicing pumping over and delestage.

AGEING : refined in cement vats and steel tanks, elevated in bottle.

TASTING NOTES : intense ruby red, bouquet of red berries, cinnamon, spices hints and a long finish.

FOOD PAIRING : Roasted meat, pasta dishes, medium seasoned cheeses.

AWARD

90 PUNTI @ I MIGLIORI VINI ITALIANI