

POGGIO AGLI SCALZI PIEROFOSCO

INDICAZIONE GEOGRAFICA TIPICA

Elegant e harmonic, quintessence of Tuscany

GRAPE VARIETIS : 50% Cabernet Sauvignon,
50% Merlot

AREA OF PRODUCTION: Centre of Tuscany

ALCOHOL: 14,00% vol

HARVEST : Late September

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

AGEING : Refined 14 months in french oak barrique and elevated in bottle.

TASTING NOTES : intense ruby red tending to garnet, red fruits bouquet, spices, violet and undergrowth hints..Round and solid, long velvety finish.

FOOD PAIRING : game, meat, pasta dishes, seasoned chees, tuscan tradition dishes.

AWARD

GOLD MEDAL @ Concour Mondial de Bruxelles

SILVER MEDAL @ London Wine Competition

92 PUNTI @ I MIGLIORI VINI ITALIANI

