



Poggioargentiera

Poggio Argentiera Bellamarsilia Morellino di Scansano DOC



CLASSIFICATION:

Morellino di Scansano DOCG

GRAPE VARIETIES:

85% Sangiovese, 15% Ciliegiolo.

VINEYARD:

Cordon spur, maximum production 90 Qli/Ha.

GROWING LOCATION:

Scansano - Grosseto, Tuscan coast central Italy.

VINEYARD:

Mediterranean climate, mild winters and hot, dry and sunny springs and summers.

MATURATION AND REFINEMENT:

Fermentation and maturation in stainless steel and temperature controlled vats for 8 months.

TASTING NOTES:

Colour: Intense deep ruby.

Nose: Pleasingly complex nose with red berry fruit.

Palate: Intense and powerful, with silky tannins and vegetal accents.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS:

Game meat, wildboar, hare, pheasant, duck.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

91 points Wine Enthusiast (vintage 2011).

PRODUCTION:

100.000 bottles.



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