



Poggioargentiera

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Maremmante IGT



**CLASSIFICATION:**

Maremma Toscana IGT.

**GRAPE VARIETIES:**

100% Syrah.

**GROWING LOCATION:**

Scansano - Grosseto, Tuscan coast central Italy.

**VINEYARD:**

Mediterranean climate, mild winters and hot, dry and sunny springs and summers; 250 m a.s.l.

**MATURATION AND REFINEMENT:**

Fermentation in stainless steel with 8/12 days of maceration and temperature controlled vats, maturation 4 months.

**TASTING NOTES:**

Colour: Intense ruby red with purple reflexes.

Nose: Notes of pepper, elderflower, cloves, cassis, herbs.

Palate: Pleasant taste of sapidity and freshness, spicy taste ample and persistent.

**ALCOHOL CONTENT:** 14% vol.

**RECOMMENDED PAIRINGS:**

Stuffed pasta, beef filet in sauce of mushrooms, aged sheep cheeses.

**SERVING TEMPERATURE:** 16°-18°C.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

**RATINGS:**

90 points Wine Spectator (vintage 2010 - 2011).

**PRODUCTION:**

20.000 bottles.



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