



Poggiassai Toscana IGT



GRAPE VARIETIES:

85% Sangiovese, 15% Cabernet Sauvignon.

GRAPE YIELD PER HECTARE: 5 tons

GROWING LOCATION: Castelnuovo Berardenga (Siena).

VINEYARD:

Hillside vineyard (250 m. asl) facing south-west in the Chianti growing area.

WINE-MAKING PROCESS:

Traditional, in stainless steel vats for 10 days at a controlled temperature (28-30°C), followed by maceration on the skins for about 20 days.

AGEING:

16-18 months in small French oak barrels, followed by 6 months in the bottle.

TASTING NOTES:

A wine with great personality, intense ruby red in colour. The nose opens with a bouquet of red fruits, mushroom, tobacco, pepper and chocolate. Soft on the palate, its texture is lavish and well-structured, rich in well-balanced tannins, never too exuberant in alcohol and freshness.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Grilled and roast red meat and medium to mature cheeses.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l. - Magnum 1.5 l.

RATINGS: 93 points Wine Spectator (vintage 2010)



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