



IL POGGIONE

Rosso di Toscana I.G.T. 2020



A younger, more fruity wine, it is produced from Sangiovese, Merlot and Cabernet grapes.

The winemaking and the combination of these three varieties, make this wine soft and ideal for the everyday enjoyment.

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| Wine | Rosso di Toscana |
| Varietal | Sangiovese, Merlot, Cabernet Sauvignon. |
| Vintage | 2020 |
| Source | Vineyards planted between 150 and 450 metres (490 - 1475 ft) above sea level. |
| Vine training system | Cordon spur and "doppio capovolto". |
| Harvest | By hand |
| Vinification | 15 days "submerged cap" fermentation in stainless steel tanks with indigenous yeasts at a controlled temperature 25/28 °C (77/82 F). Malolactic fermentation in stainless steel. |
| Tasting Notes | Ruby red in colour; on the nose it is intense, with notes of red fruit, sweet spices and vanilla. On the palate it is soft and with a good and pleasant acidity. |



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Food Pairings

A wine for every meal, ideal with white meats, pasta and medium strength cheeses, and even a casual pizza.
