



IL POGGIONE

Lo Sbrancato



Lo Sbrancato is a rosé wine made with 100% Sangiovese grapes. Its name comes from the homonymous painting from 1888 located in the winery's tasting room. After the harvest, the must stays in contact with the skins for 24 hours and it subsequently continues its fermentation at 12 °C (54 F). The red fruit flavours and its freshness make it a great rosé with the freshness of a young Sangiovese.
