



IL POGGIONE

2014



Wine	Rosso di Montalcino Leopoldo Franceschi
Varietal	100% Sangiovese
Vintage	2014
Alcohol	14,50%
Source	Estate 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.
Aging	In French oak, followed by a long bottle aging.



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Tasting Notes

Deep ruby red in colour, with aromas of red and dark berries, underwood and sweet spices. It is rich and complex on the palate, but elegant at the same time, with velvety tannins and a very persistent finish.

Food Pairings

Red meats, game, mature cheeses.