



IL POGGIONE

## Rosso di Toscana I.G.T. 2024

---



*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.*

---

Wine	Rosso di Toscana
Varietal	Sangiovese, Merlot, Cabernet Sauvignon.
Vintage	2024
Alcohol	13,50%
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.
Aging	In French oak

---



## IL POGGIONE

### 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.

---

### Food Pairings

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

---