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

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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.