IL POGGIONE

Lo Sbrancato
2025



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.

Wine	Lo Sbrancato
Varietal	100% Sangiovese
Vintage	2025
Alcohol	12%
Source	Vineyards planted between 150 and 450 metres (490 - 1475 ft) above sea level.
Vine training system	Cordon spur
Harvest	By hand
Vinification	24 hours in contact with the skins, fermentation for 25 days at 12 °C (54 F).
Tasting Notes	Rose color; on the nose it shows floral flavorus, red fruits - strawberries, raspberries - and spices. On the palate, its body and freshness make it an excellent rose with the freshness of a young Sangiovese.

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Food Pairings	Excellent as an aperitif, it pairs well with seafood, vegetables, soft cheeses.