IL POGGIONE

Marchesa Clementina

Metodo Classico

Rosé - Pas Dosé



This wine was created in honour of Marchesa Clementina, grandmother of Leopoldo and Livia Franceschi, current owners of Tenuta Il Poggione. Always a lover of great Champagne, her taste has inspired this Metodo Classico produced in Montalcino.
This Spumante is made exclusively from estate – sourced Sangiovese grapes. The grape bunches are hand-picked in crates and softly pressed. This is the only moment in which the must remains in contact with the skins, and this is why the wine has an elegant pale pink colour.
After fermentation in temperature – controlled steel tanks, the bases are selected and the tirage takes place. Since then, the wine spends at least 24 months in contact with yeasts, at constant temperature and humidity, in our ancient cellar in Sant'Angelo in Colle. At the end, after the disgorging, the bottles rest for another two months.
The liqueur used is free of added sugars (pas dosé): we came up with this formula after numerous tasting sessions aimed at finding the best balance between purity and expressiveness. Therefore, the choice of making a pas dosé wine is not the result of the current trends, but rather of the natural qualities of the wine, which does not need any form of make-up.

Wine	Marchesa Clementina - Rosé Metodo Classico - Pas Dosé
Varietal	Sangiovese
Contact with the lees	At least 24 months
Dosage	Pas Dosé
Tasting Notes	Elegant and fresh on the nose, with notes of small red berries, enriched by a hint of citrus and a certain fatness in the back. On the palate, the sensation of freshness is exalted. The wine very clean and dry, but never such as to betray the lack of dosage. Overflowing and persistent finish, with notes of citrus.

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Food pairings	Very versatile, it pairs well with smoked salmon, cold cuts and fresh cheeses. The pairing with traditional Tuscan main course is not to be underestimated.
Serving temperature	6/8 °C (43/47 F)