

POGGIO alle STELLE

MAREMMA TOSCANA
ROSSO D.O.C.



GRAPES

Sangiovese 70%, Cabernet 15%, Merlot 15%

TRAINING SYSTEM

Spurred cordon

PLANT DENSITY

3500/4500 vines/hectare

SOIL TYPE

Mainly sandy loam, partly clayey

ALTITUDE

Variable between 100 and 300 meters above sea level

AGE OF THE VINES

7 years

HARVEST PERIOD

End of September

METHOD OF FERMENTATION

Collection and storage of the grapes with carbonic snow. Vinification at low temperature (max 27°C) with maceration on the skins for 9 days, racking and end of fermentation without skin contact. The malolactic fermentation takes place naturally

MATURATION

In steel for 3 months with fine lees, then in barriques for a further 8 months

AGEING

Starting from March following the harvest with permanence in the second-passage French barriques for 12 months

AGEING POTENTIAL

Poggio alle Stelle Maremma Toscana Rosso D.O.C. is a wine to be drunk young, within 5 years after the harvest

DESCRIPTION

Ruby red, it has a sweet and pleasant nose characterised by fresh, vinous and fruity aromas with hints of plums, blueberries and blackberries on a background of spicy notes, with creamy vanilla. Juicy and structured, on the palate it has that hint of softness and sweetness, well balanced by the subtle fresh note and round tannins. Finish of good length and excellent cleanness

PAIRING

Perfect with hors d'oeuvres based on cured meats, first courses with meat sauces and even structured second courses

SERVING TEMPERATURE

16°C

IDEAL GLASS

A large Bordeaux-type glass

