

POGGIO alle STELLE

TOSCANA ROSSO I.G.T.



GRAPES

Sangiovese 70%, Cabernet 15%, Merlot 15%

TRAINING SYSTEM

Spurred cordon

PLANT DENSITY

3500/4500 vines/hectare

SOIL TYPE

Sandstone-loamy

ALTITUDE

100-200 meters above sea level

AGE OF THE VINES

10-15 years

HARVEST PERIOD

End of September

METHOD OF FERMENTATION

Hand-picked with selection. Vinification at low temperature (max 27°C) with maceration on the skins for 15-17 days. Malolactic fermentation occurs naturally

MATURATION

In steel for at least 3 months with fine lees

AGING

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

AGING POTENTIAL

It is a wine to be drunk young, within 5 years after the harvest

DESCRIPTION

Full ruby, the olfactory bouquet varies from fruity notes to undergrowth sensors that intertwine with spicy accents. When tasted it is dry, rightly round, with a good structure, well balanced by the subtle fresh note and round tannins. Wide and long finish consistent with the sense of smell

PAIRING

Poggio alle Stelle Toscana Rosso IGT is perfect with first courses with meat-based sauces and second courses with red meat and braised meats

SERVING TEMPERATURE

16°C

IDEAL GLASS

A large Bordeaux-type glass