

La Poderina



ROSSO DI TOSCANA IGT

Indicazione Geografica Tipica

PRODUCTION AREA: Castelnuovo dell'Abate, Montalcino (SI)

GRAPES: Sangiovese and others international grapes

VINIFICATION: the grapes are harvested by hand-picking; fermentation and maceration take place in stainless steel tanks at controlled temperature (24°-26° C) with daily pumping over and délestage; following the racking, wine is transferred into stainless steel tanks where it will complete its ageing

TASTING NOTES: ruby intense color with purple reflections . Very complex at the nose where notes of ripe red fruits emerge, followed by blue flowers and spicy sensations. Broad and smooth at the palate the wine is medium body with soft but concentrated tannins