

POGGIO AL SOLE

Trittico

Rosso Toscana

Technical information

Country: Italy
Region: Tuscany
Appellation: Rosso Toscana
Grape Variety : 70% Sangiovese – 20% Merlot –
10% Cabernet Sauvignon
Terroir : Galestro: soil rich in clay and large
stones
Age of the vines : 8 years



Vinification

Manual harvest end of September. Fermentation in stainless steel, maceration ca. 12 days, aged in used barrels and in tank, bottling end of March.

Tasting notes

The wine is a bright purple with good structure including juicy, silky soft tannins. The taste has a subtle, lasting finish.

Best to drink:

Can be consumed up to 5 years.

Wine pairing:

It could be enjoyed with braised meats, pasta, fried mushrooms, summer vegetables. A pleasant wine for everyday.