


POGGERINO

Primamateria 2017

\$90.13*

* Suggested retail price



 Organic

	Product code	804941
	Format	6x750ml
	Listing type	Private Retail - Special Order
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Indicazione geographica tipica (IGT)
	Region	Tuscany
	Appellation	Toscana
	Varietal(s)	Sangiovese
	Varietal(s)	Merlot
	Colour	Red

ABOUT THIS WINERY

Located in the commune of Radda in Chianti, The Poggerino winery is family owned and operated by Piero and Benedetta Lanza, who are descendants of one of Florence's oldest families and they have been managing it since 1988. At Poggerino the focus is on the three Chianti Classico wines, but they also produce a Rosato, Toscano IGT wines and a spumante 100% Sangiovese 'metodo classico' that is aged on the lees for at least 5 years before release.

TASTING NOTES

Bright ruby red colour. On the nose and palate notes of red fruit, leather, vanilla, dried fruit and spices. Sweet and persistent tannins.

PRODUCTION NOTES

The two varietals are vinified separately. After a careful selection in the vineyard the grapes are destemmed and pressed. The alcoholic fermentation begins without the addition of selected yeasts and proceeds at 28°/30°C. The entire process of vinification and maceration take place in concrete tanks for approximately 35 days with pumpovers and manual punchdowns. In December the new wine is racked to tonneau of 4hl where the malolactic fermentation takes place. After ageing for 18 months the ...



- 93 Points -
Vinous

MELANIE ELDRIDGE
(204) 794-7277
Manager, Manitoba and
Saskatchewan