



PICCINI[®]
Wines since 1882



UPC# 8002793012941
12pk/750ml

POGGIO ALTO ROSSO TOSCANA GOVERNO IGT 2024

From one century to another, Piccini shared an evolution and progression that very much mirrors the growth of greater Tuscany. "Poggio Alto" by Piccini is a red Tuscan blend made using the traditional method of winemaking typical to the region called "Governo all'uso Toscano" which consists in inducing a second fermentation by adding a small percentage of dried grapes.

VARIETAL

80% Sangiovese, 10% Merlot, 5% Colorino,
5% Cabernet

APPELLATION

Toscana IGT

SOIL

From vineyards of 12 - 15 years old located in the center-south of Tuscany the vineyards are trained using the spurred cordon and Guyot system on well exposed lands composed of clay and rock.

WINEMAKING

"Poggio Alto" is a Sangiovese based wine, blended with a small percentage of Merlot, Colorino, and Cabernet, picked usually between last week of September and first week of October depending on the maturation typical for each of the varietals. In a small part of the selected vineyards the grapes are left to hang for a longer period to dry. Once the primary fermentation of the wine ends the dried grapes are softly pressed and added to the wine inducing a second fermentation lasting usually for 2-3 weeks.

TASTING NOTES

A ruby red wine with marked notes of ripe fruit especially red cherries and an elegant floral touch of violet. It is a generous wine, full-bodied, smooth and harmonious.

FOOD PAIRING

Ideal with succulent starters, assorted cheeses, grilled meats and tasty soups.

ALCOHOL

13.0%

SERVING TEMPERATURE

64° F

