



PICCINI
Wines since 1882



UPC# 8 00279300122 8
12pk/750ml

SASSO AL POGGIO TOSCANA IGT 2021

A “Supertuscan” named after its birth place: the cradle of majestic red wines, the hilly Tuscan whose soil is clay and fragmented rock. For “Sasso al Poggio” means “Stone on the hill”, as the wine is the intimate expression of Tuscany, from the vine roots going deep into the soil to the artful mastery of winemaking.

VARIETAL

60% Sangiovese, 20% Cabernet, 20% Merlot

APPELLATION

Toscana IGT

SOIL Vines are grown at an average altitude of almost 1150ft, with a predominant southwest exposure on clayey rocky, and consequently well-drained, soil.

WINEMAKING During the winemaking process we seek to assure balance, elegance, texture and length of flavor. Sangiovese grapes from Castelnuovo Berardenga blended with Cabernet and Merlot grapes sourced from the Maremma. Grapes are vinified separately, undergoing prolonged temperature-controlled maceration in stainless steel tanks, with frequent pumping over every day to obtain better extraction of color, complexity and soft tannins. At the end of the year, when both the malolactic fermentation is completed, the wine is blended in appropriate proportions which differ depending on the year.

AGING

12 months in oak barrels, 4 months in bottle.

TASTING NOTES

Scents of black cherry, licorice, forest floor, minerals and a stylish coating of vanillin oak. Deep, full and lush on the palate, with core of succulent fruit, beautifully integrated tannins, and a long, complex, utterly profound finish.

FOOD PAIRING

A perfect match for matured cheeses and game.

ALCOHOL

14.0%

SERVING TEMPERATURE

64° F

