

# POGGIO NIBBIALE

## IL NIBBIO

IGT TOSCANA ROSSO



POGGIO NIBBIALE  
T O S C A N A



### Production area:

Magliano in Toscana / Pereta near Scansano

### Varieties:

Cabernet Sauvignon & Sangiovese are the main components of this blend and, depending on the vintage, Petit Verdot and other varieties can be added.

### Character:

Nibbio's character is particularly balanced. It takes its strength from a huge density and a natural sweetness of the fruit. Its final is soft and, still young, Nibbio is well structured, without giving up its ageing potential.

### Sensory analysis:

On the nose, typical aromas of Sangiovese ripen red fruit predominate, together with a strong aroma of prune. The salty-mineral note, so typical of Poggio Nibbiale, is well evident also in Nibbio. Il Nibbio is a wine of the world. It joins its specifically regional aroma with the character of modern and international wines.

### Vinification:

Selective hand-picking, destemming followed by maceration with regular pumping. Traditionally, it is pressed with a piston press. Follow several years of ageing in wooden barrels. Through a regular racking, the wine is continuously clarified and it can develop softly.

### The terroir:

The Cabernet Sauvignon and Sangiovese grapes come from the oldest vines of Poggio Nibbiale. This southwestern location overlooks the Tyrrhenian Sea. Both the soil and the air are characterized by a high minerality that influences the wine character.

**Service temperature:** 16°C - 18°C

**Ageing potential:** 5 years and more

**Production:** ca. 6.000 bottles

### Special recommendation:

Game and poultry, but it is also perfect with cheese or as "wine for a bbq", a special companion.

### Suggestion:

This wine is pleasant also when young and it doesn't need to be aerated.

Bottle: Bordolaise lt 0.750  
Box - 6 Bottles  
Pallet: 100 Boxes  
EAN Bottle: 8033629970012

Weight Bottle - 1,2 Kg  
Weight Box: 8 Kg  
Weight Pallet: 800 Kg  
EAN Box: 8033629970012