POGGIO NIBBIALE ROSATO

IGT TOSCANA





Region / Location: Magliano in Toscana / Pereta near Scansano

The varieties: 100% Montepulciano

Character:

'Poggio Nibbiale's Rosato is a rosé wine, fruity on the nose, but quite full-bodied on the palate: it is much more than a classic aperitif wine.

Sensory analysis:

Aromas of different red fruits, among which distinctly stands out a note of strawberry. Its soft body mitigates the freshness of both nose and palate. The finish of this rosé is particularly dense, but without tannins interfering with the drink. In this way, Poggio Nibbiale Rosato reaches the balance between a fruity out-door wine and a versatile table wine.

Vinification:

Selective hand-picking, destemming followed by a short maceration in stainless steel tanks, and subsequent pressing with a pneumatic press. A part of the rosé is obtained with the saignée method. Follows a period of aging and clarification in stainless steel tanks.

The terroir:

Most of the grapes come from the South-West slopes overlooking the Tyrrhenian Sea. Both the soil and the air are characterized by a high minerality that influences the wine character.

Serving temperature: 10°C

Aging potential: 3 - 5 years Production: ca. 4.000 bottles

Special recommendation:

Classic aperitif wine, to be enjoyed outdoor, but it is also perfect if matched with fish-based dishes.

Suggestion:

Try Rosato with different dishes, in order to experience its versatility.

Bottle: Bordolaise It 0.750 Box - 6 Bottles Pallet: 100 Boxes EAN Bottle: 8033629970654 Weight Bottle - 1,2 Kg Weight Box: 8 Kg Weight Pallet: 800 Kg EAN Box: 8033629970654