

POGGIO NIBBIALE

IL NIBBIO

IGT TOSCANA ROSSO



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. Follows an aging in wooden barrels of French oak for 24 months and then 12 months in the bottle. 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