

POGGIO NIBBIALE TOMMASO

IGT SANGIOVESE TOSCANA

**Region / Location:**

Magliano in Toscana / Pereta near Scansano

The varieties:

100% Sangiovese

Character:

Poggio Nibbiale Tommaso is a particularly elegant, balanced and mineral wine, characterized by ripe tannins and therefore with a great aging potential. The more it ages, the more elegant it gets.

Sensory analysis:

The typical aromas of Sangiovese and red fruits, with a note of prunes, predominate on the nose. The salty-mineral character, typical of Poggio Nibbiale, is already evident in the delicate bouquet, and it runs like a *fil rouge* through the wine. Tommaso's great longevity comes from its balance between its tannins, absolutely ripe under a physiological point of view, a dense and persistent fruit, its delicate acidity and above all its elegant mineral note.

Vinification:

Selective hand-picking, destemming followed by maceration in wooden fermenters with regular pumping and with the natural yeasts of the vineyard. The pressing is traditionally carried out with a piston press. Follows an aging in wooden barrels of French oak for 24 months and then 12 months in the bottle. Thanks to regular moving, the wine is continuously clarified and it can age in a natural and delicate way.

The terroir:

Sangiovese grapes come from the most ancient vineyard of Poggio Nibbiale, with a South-West exposure, overlooking the Tyrrhenian Sea. Both the soil and the air are characterized by a high minerality that influences the mineral character of the wine.

Serving temperature: 16°C - 18°C

Aging potential: 10 years and more

Production: ca. 6.000 bottles

Special recommendation:

Full-bodied dishes and cheese, but it also offers a particular experience as a "fireplace wine".

Suggestion:

This wine is particularly pleasant also when young, provided that it aerates for few hours before drinking it.

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
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