

POGGIO NIBBIALE

CRU POGGIO NIBBIALE

IGT TOSCANA ROSSO



POGGIO NIBBIALE
T O S C A N A



Region / Location:

Magliano in Toscana/ Pereta near Scansano

The varieties:

50 % Cabernet Sauvignon and 50 % Canaiolo

Character:

Poggio Nibbiale thanks to the strong fruit, the enveloping spiciness and the velvety tannin create a perfect balance giving the wine a strong character.

Sensory analysis:

The typical aromas of blackberry and blackcurrant of Cabernet Sauvignon prevail on the nose. The Mediterranean balsamic note typical of our vineyards and the characteristic spicy note of Canaiolo black pepper is clearly evident in Poggio Nibbiale.

Vinification:

The harvest is carried out manually, allowing the best and ripest grapes to be carefully selected directly in the vineyard. This method is slower but guarantees a higher quality of the harvest, minimizing the risk of damaging the grapes. After destemming, the grapes are transferred to open tonneaux for maceration. During fermentation the cap of skins that forms on the surface is periodically immersed in the must through periodic punching down. This process further helps the extraction of tannins, colors and aromas, also ensuring homogeneous fermentation. The wine is then left to mature in French oak barriques, both first and second passage, for 24 months. This not only contributes to the aromatic complexity of the wine through the addition of woody, spicy and vanilla notes, but also to its stability and longevity. Through regular decanting, the wine is continuously clarified and can develop gently. Before bottling, Poggio Nibbiale is assembled and bottled by hand without being filtered.

The Terroir:

The Cabernet Sauvignon and Canaiolo grapes come from our Crus facing south-west and overlooking the Tyrrhenian Sea. Both the soil and the air have a high minerality and therefore shape the character of the wine.

Serving temperature: 16°C - 18°C

Aging potential: 10 years +

Production: ca. 660 bottles

Special recommendation:

game and cured meats, but also ideal with cheeses or as a "BBQ wine", a special companion.

Suggestion:

This wine is enjoyable even at a young age and does not need to be aerated.

Bottle: Bordolaise lt 0.750
Box - 3 Bottles
Pallet: 100 Boxes
EAN Bottle: 8033629970326

Weight Bottle - 1,2 Kg
Weight Box: 4 Kg
Weight Pallet: 800 Kg
EAN Box: 8033629970104