

POGGERINO

Primamateria

igt 2001

Denomination:

Rosso di Toscana igt

Producer:

Fattoria Poggerino

Name of Wine:

Primamateria (first year of production: 1997)

Grapes:

Selection of the best grapes of Sangiovese and Merlot (percentage varies from year to year)

Maturation:

The fermentation of the two grapes is separated and blended after the malo-lactic fermentation.

Aged for one year in Allier Oak and thereafter refined in the bottle.

Colour:

Deep ruby red

Bouquet:

Rich aromas include wild berries, leather, vanilla, dried fruit and spice

Taste:

Structured, tannic and very persistent

Service Temperature:

18 degrees

Enjoy With:

Game, braised meats & aged cheeses

Notes:

Very good aging potential

