



Poggio alle Monache

CHIUSURE

TOSCANA

Indicazione Geografica Tipica

Clear hints of primrose and black cherry, combined with flintstone hints that embrace a fresh but full bodied palate.

A wine with a lingering final taste; excellent with first courses of the traditional Tuscan cuisine.



Grape variety: Sangiovese 60%, Syrah 40%



Production area: Chiusure di Asciano (SI)



Grape picking time: Second decade of September



Vinification: Spontaneous fermentation at a controlled temperature; maceration for about 15 days



Aging: 80% aged in unvetrified cement and 20% for a second and third passage in barrique, where malolactic fermentation occurs; bottled for at least 4 months

Taste notes



Colour: Crimson red



Scent: Lively, black cherry and wild flowers with a hint of flintstone



Taste: The sweetness of the fruit, the acid freshness with pleasantly nervous tannins create a well balanced taste



Alcohol content: 14,5 %



Award: The Wine Hunter
Bollino rosso 2022/2023
punteggio 92,99