



Poggio alle Monache

LANARIO

TOSCANA SANGIOVESE

Indicazione Geografica Tipica

The grapevines of Poggio alle Monache estate lay on several slopes, positioned on different sites between the land of the Brunello di Montalcino and that of Chianti Classico. This special wine comes to life thanks to the particular type of soil in this area, that promotes the growth of grapevines. Lanario is a pure Sangiovese of great intensity and elegance



Grape variety: Sangiovese 100%



Production area: Chiusure di Asciano (SI)



Grape picking time: Second decade of September



Vinification: Spontaneous fermentation that occurs at a controlled temperature; maceration of about 25 days



Aging: Aged for about 18 months in unvetrified cement with a second passage in barrique, where the malolactic fermentation occurs; then bottled for at least 4 months

Taste notes



Colour: Crimson red with garnet reflexes



Scent: Clear violet and balsamic notes accompanied by underwood hints



Taste: Cool and vibrant at the first sip with hints of red fruit enhanced with silky tannins and a savoury conclusion, of great drinking pleasure



Alcohol content: 14,5 %



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