



POGGIO SCUDIERI

ROSSO DI MONTALCINO

Poggio Scudieri

Grapes

100% Sangiovese grosso

Production area

Montalcino

Altitude

250-400 m a.s.l.

Type of soil

Fossil-rich soil with marl and alberese, medium clay, limestone-rich mixture with topaceous schists. Calcareous soil that tends to be poorly fertile and rather shallow. Soil of Eocene origin, with sub-alkaline pH and medium mixture.

Alcohol

14 % vol.

Fermentation

Alcoholic fermentation for 10-12 days at a temperature of 20-26°C, followed by maceration for 15 days at 28°C in stainless steel, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking, and sulfitation.

Aging

Aged in large casks and steel tanks for at least 12 months with micro-oxygenation.

Tasting notes

Ruby color with garnet reflections. On the nose, it offers the fragrance of fruit and spices, morello cherry, and plum. On the palate, it has a good structure and well-present tannins. It finishes with a spicy note and long persistence.

Food pairings

Red meats, game

Capacity

0,75 l