



POGGIO
ALFIORE



ROSSO DI MONTALCINO 2023

Grape variety: Sangiovese 100%

Municipality: Castelnuovo dell'Abate - Montalcino (SI)

Area: 7,690 m²

Exposure: Young vineyard: north and north-east, south and south-west;
Lago vineyard: north-east, south-west.

Planted: 2020, 2013 and 1998, from massal selection

Soil: Deep, fertile red soils

Harvest: A warm, mild vintage, with slightly early ripening and concentrated grapes that stayed fresh and fragrant thanks to the day-night temperature swings in the weeks before harvest. Bunch and berry sorting before destemming.

Vinification: Destemming and traditional vinification in stainless steel, with a total maceration of 12–14 days. Malolactic fermentation in wooden vats. Ageing for approximately 12 months in first- and second-use tonneaux and barriques, followed by at least 12 months in bottle before release.

Alcohol: 14.5% vol

Total acidity: 5.6 g/L

pH: 3.5

Residual sugar: <0.5 g/L

Tasting notes

Colour: Ruby red

Nose: Fragrant, with fruit in the foreground.

Palate: Juicy and velvety; fresh and balanced, with ripe tannins.

Food pairings: Tuscan cured meats and crostini, handmade pasta with game ragù, grilled red meats, chicken cacciatore, medium-aged pecorino.

Ageing potential: 6–8 years

Bottle type: Conical

Formats: 5,250 bottles of 75 cl