

POGGIO AL MANDORLO 2010

The IGT wine of Fattoria di Petroio, is a young and fresh product, bottled first and thought to be a lighter and fruitier expression of Sangiovese, that resembles the old fashion Chianti.*



Total production:

Bottled:

Blend:

Fermentation:

Permanence on yeast:

Aging:

Organoleptic examination

Food parings:

4600 bottles

April 2012

60% of Sangiovese from new vines, 40% Merlot.

Traditional; duration 15 days.

30 days.

Cement tanks with glass lining.

A fresh, young, bright ruby red wine.

The nose is fruity with light mineral notes.

In the mouth a fresh pleasing start shows simply and correctly the inherent characteristics of Sangiovese.

The crisp acidity leaves the mouth clean and fresh.

Thanks to its fresh young quality this wine is ideal to pare with light simple foods using fresh tomato sauces, white meats and also pizza.