

POGGIO AL MANDORLO 2011

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.*



Poggio al Mandorlo

<u>Total production:</u>	5300 bottles
<u>Bottled:</u>	November 2013
<u>Blend:</u>	100% of Sangiovese from new vines
<u>Fermentation:</u>	Traditional; duration 15 days.
<u>Permanence on yeast:</u>	30 days.
<u>Aging:</u>	Stainless steel.
<u>Organoleptic examination</u>	<p>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.</p>
<u>Food pairings:</u>	<p>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.</p>