

POGGIO AL MANDORLO 2014

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

Total production:

4650 bottles

Bottled:

February 2016

Blend:

100% Sangiovese.

Fermentation:

Traditional; duration 15 days.

Permanence on yeast:

30 days.

Aging:

Stainless steel

Organoleptic examination

A fresh, young, bright ruby red wine.

The nose is fruity and rich.

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 pair with light simple foods using fresh tomato sauces, white meats and also pizza.

Food pairings: