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.

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.

Food parings: 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.