

FATTORIA POGGERINO

Rosso di Toscana "PRIMAMATERIA" 2003



The winery: The "Fattoria Poggerino" is a small winery located in the heart of Chianti Classico. There are today approximately 11 hectares of vines in production, planted mostly with Sangiovese. This varietal was also planted in most of Poggerino's new vineyards, where it is showing its great potential. Poggerino's wines are produced exclusively from its own grapes, and every step of wine production and marketing is carried out by the owners themselves.

Primamateria

This wine, the fruit of the new vineyards, was first produced in 1997. It is made from selected Sangiovese and Merlot, the exact percentage of which varies from year to year. The two varietals are fermented separately and are blended only after malo-lactic fermentation is complete. The wine is then aged in barriques (Allier oak) for one year, and aged thereafter in bottle.

Yearly production averages 4000 bottles, including magnums. The colour is deep ruby red. The rich aromas include wild berries, leather, vanilla, dried fruit and spice. The wine's structure and aging potential are notable.

Recommended with game, braised meats, and aged cheeses

Rated 91 points in Winespectator in October 2005