



Poggi del Santo

Red wine

Berry&Berry

Sangiovese grape variety

Vigna Poggi, Balestrino (IM) and
Tovo San Giacomo (SV) vineyards



This grape variety, which was once very common in western Liguria, takes us to the distant past when the tradition of viticulture was pure and determined.

From the toponym of the area where the vineyard is located, “Poggi” and “Santo” (Saint) for the goodness of the vine of which most of the vineyard is composed, the Sangiovese Nero.

COLOUR

Limpid light ruby red.

BOUQUET

Fruity and floral aromas: plum, blackberry, cherry, violet; with a savoury hint typical of red wines grown in vineyards overlooking the sea.

PALATE

Very balanced, pleasantly fresh and intense with a curious savoury vein.

SOIL TYPE

Loamy.

EXPOSITION

South.

CULTIVATION SYSTEM

Guyot.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

100 q

SERVING TEMPERATURE

14-21°C

FIRST HARVEST

2010
Mid September.

VINIFICATION AND AGEING

In red. Maceration of at least 7 days. Aged 6 months in steel, 3 months in the bottle.

