

# POGGIO ALLE SUGHERE

MAGLIANO IN TOSCANA

## INSIEME

*Typical Geographical Indication*



■ **Red wine** .....  
typical geographical indication (I.G.T. - Toscana)

■ **Geographical location** .....  
Magliano in Toscana and Sestano (Castelnuovo Berardenga)

■ **Grapes** .....  
45% Sangiovese – Shiraz 20% - Cabernet Sauvignon 15%  
Merlot 15% - Alicante 5%  
Sangiovese is coming partially from Magliano in Toscana vineyards and partially from Sestano vineyards. Shiraz, Cabernet Sauvignon, Merlot and Alicante are grown in Magliano in Toscana

■ **Vinification** .....  
traditional red, leaving the must on the skins for 10 – 12 days, aged in traditional oak casks of 30 hl for 15 months

■ **Refining** .....  
6 months in the bottle at controlled temperature

■ **Colour** .....  
ruby red with light purple reflections

■ **Bouquet** .....  
impressive and persistent, with hints of rosehip, wild blackberries and vanilla

■ **Taste** .....  
harmonious, persistent and very soft

■ **Analytical data**.....  
alcohol 12,5 – 13%; total acidity 5,20 – 5,50 ‰; extract 29/31 g/l

■ **Serving temperature** .....  
18° C

■ **Accompanies** .....  
cured meats, pasta and rice dishes, grilled beef, cheese

