

FANTIPOGGIO TORTO

Tuscany, Italy

AB +793688 BC +147050 12×750ml



92 points, James Suckling (2018)

"Plenty of blackberries and burnt orange peel with some thyme and sage. Medium to full body, light tannins and a fresh finish with good acidity. Drink or hold...

91 points, Anthony Gismond (2018)

"This Sangiovese is deep and dark and wild, with blackcurrant, anise and black raspberry and peppery spices running the long, elegant, earth-lined palate.

The name "Poggio Torto" ("leaning hill") comes from the irregular shape of the hill "Poggio d'Arna", that is in front of the winery.

This wine is a blend of Sangiovese, Merlot, Cabernet Sauvignon and Syrah, very fragrant and ready to drink. The aging in large barrels and barriques makes it a supple, well-structured and persistent wine.

Vineyards: IGT Toscana Rosso, 7-15 year old vines. Soils are averagely clayish and rich in schist.

Winemaking: After the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C). 8 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl. Bottle aging for 4 months.

Tasting Notes: Aromas of red fruits and sweet spices (vanilla and pink pepper). Very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish.

