



POGGIO GRANDE

TAGETE

IGT TOSCANO BIANCO

Grape variety: Marsanne Roussanne

Harvest type: Manual sorting of the grapes in the field and on the table

Soil: flysch clay-limestone and limestone rock, marl altered with typical lamellar shape and limestone in high supply of limestone.

Fermentation: carried out for about 50% of the mass in French tonneaux, the remain part in steel tanks at controlled temperature

Extraction: pre-fermentative enzymatic maceration in the press.

Aging: About 6 months in tonneaux of french oak, 1/2 new, 3 months on fine lees.

Tasting notes: Straw-yellow color with golden hues, the nose is intense, fruity, floral and mineral; at first glance they feel pleasant notes of acacia, hawthorn and thiolic sensations that recall the flint; By turning the wine into the glass they notice cedar bullets on the background of toasted almonds, so attractive hints of crisp pear and green tea. The palate is full, enveloping, long and tense: the feel is soft and velvety, elegant, supported by high acidity and a strong flavor.

The finish is very long, remains a tasty sensation in the mouth and returns are marzipan and very light roasting.

Pairings: according to your mood...

