



## ALTA VALLE DELLA GREVE 'IL CARBONAIONE'

Toscana, Italy

Poggio Scalette

[www.poggioscalette.it](http://www.poggioscalette.it)

### Method & Production

Manual harvest of the Sangiovese grapes, from the terraced hillsides of a single vineyard called Carbonaione, in Greve. Fermentation for 12 days in stainless steel tanks using selected yeasts. Aging for 14 months in 350-liter oak tonneaux barrels. Bottle refinement for a minimum of 6 months before release.

### Tasting Notes

Intense and deep ruby red in color. Wide bouquet, of berry fruit; blackberry, bilberry, and blackcurrant notes. The palate is full-bodied, warm, rich, and intense in character. With noble tannins, soft and at the same time full of vitality and a long persistent finish.

### Food Matching

Red meat and game, aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
PG0220	Alta Valle della Greve 'Il Carbonaione'	Sangiovese	2020	13.5%	Cork	6x0.75lt	No	No	No	No