



ALTA VALLE DELLA GREVE 'IL CARBONAIONE'

Toscana, Italy
Poggio Scalette

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
Red Wine										
PG0220	Alta Valle della Greve 'Il Carbonaione'	Sangiovese	2020	13.5%	Cork	6X0.75lt	No	No	No	No