



POGGIOMAESTRO

Maremma Toscana
Denominazione di Origine Controllata
Syrah

The name comes from the nearby hill called Poggiomaestro, where an elementary school dedicated to the children of miners working in nearby mines was located.

Grape varietal: Syrah 100%

Production area: inside the Maremma Sacred Triangle in the Casteani area

Altitude: 75 - 100 metres above sea level

Vinification: Hand-picked using baskets, and carefully selected bunches, destemming, pressing, maceration/fermentation under controlled temperature (18 - 22 degrees Centigrade) for 20 - 30 days.

Aging: Malolactic fermentation in wood (tonneaux), zero filtering or clarification before bottling.

Colour: Deep ruby red

Nose: Rich and elegant. The aromas open in a vast array of red berry fruits (blackcurrent, blackberry, strawberry).

Taste: Good structure, fresh and well-balanced, soft and velvety which blends into a perfect harmony with the aromas

Alcohol content: 13 degrees

Food pairings: Whatever requires the uncorking of a particularly pleasant bottle of wine...

Bottles produced: 6,000