

## Poggialino RED WINE

Poggialino red wine was previously produced by Azienda Agricola Giuseppe Boeri in Santo Stefano Magra (La Spezia), from 1960 to 1980. We resumed its manufacture in 1995 and have ever since been using Poggiolino former label - the one designed by the graphic designer Giorgio Baffigo — and tried to keep its distinctive characteristics. Poggiolino is mainly made from Sangiovese and Pollera grapes. It has an intense purplish colour, a pleasant aroma and a dry and quaffable mouthfeel. We suggest pairing with white meat dishes and soups. To be preferably served at a 18° temperature, Poggialino has a 13.5% alcohol content.

Name: Poggialino

**Grape Variety:** 60% Sangiovese grapes, 40% Pollera grapes **Vineyard:** Celso, Fosdinovo (Massa), 250 above sea level

Training System: Guyot System - 5,000 trunks/ha

Soil Type: clayey

Harvesting Time: between the last week of August and the second

week of September **Vinification:** in red

**Ageing:** in stainless steel tanks **Serving Temperature:** 18°