

Poggio Nibbiale

D.O.G.C. Morellino Di Scansano

Our vineyards are located in the hills of the Maremma between Scansano and Magliano in Toscana, 300 meters above the Tyrrhenian Sea with a magnificent view of the islands of Giglio, Elba, Montecristo and the Monte Argentario peninsula. Right from the start, we decided for organic viniculture and refrained from farming practices that aim primarily at a high yield. It is important for us to endow our wines with aromatic depth, refinement and complexity.



COUNTRY

Italy

VARIETAL

85% Sangiovese10% Cabernet Sauvignon5% Montepulciano & Canaiolo

SOIL TYPE

Extremely rocky & limestone Sand and volcanic stone

VINEYARD

300 m above sea level South-West slopes Hills of the Maremma Overlook the Tyrrhenian Sea

HARVEST

Selective hand-picking

VINIFICATION

Maceration in stainless steel tanks Regular pumping 12 months aging Used wooden barrels 40.000 bottles

TASTING NOTES

Universally enjoyable. Intense scent of cherry, with notes of prune and red berries. Such fruity character continues on the palate and joins with a creamy body. The finish is dominated by very typical mineral notes of Poggio Nibbiale's terroir.



CERTIFICATION