

PODERNUOVO

Sotirio 2016

IGT Red Wine
Tuscany



GRAPES Sangiovese

TRAINING SYSTEM Guyot

SOIL Clayey with limestone stripes

HARVEST First half of October

VINIFICATION

Maceration on the skins for 18-22 days; alcoholic fermentation controlled temperature in 1500 litre Oak vats; malolactic fermentation in 1000 litre barrels. Ageing 12-14 months in barrels; 20 months ageing in bottle

TASTING

Black cherries, dark chocolate, violets and other flowers on the nose, following through to a full body, yet with ultra-fine, intense tannis and a long, long finish. Tight and linear. Focus and structured.

