



TASTING NOTES

Rose color. On the nose, extremely complex with notes of peach, cherries, and pastries. On the palate, a pronounced acidity, which highlights the taste and personality of this wine. Unique in its category.

Fattoria Poggerino Vino Spumante Rose

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	
Toscana IGT	

WINERY

Poggerino's wines are produced organically, exclusively from their own grapes, and every step of wine production and marketing is carried out by the owners themselves. The owner, Piero Lanza, believes in an almost fanatical attention to vineyard work. His goal is to set the stage for healthy vines, and ultimately, beautiful wines, by caring for the land holistically, in rhythm with the seasons, and as custodian for its natural biodiversity and richness. The results are healthy grapes with the highest degree of concentration and ripeness, perfectly reflective of their unique Tuscan terroir.

CULTIVATION

Guyot training. 5000 vines/ha density. Manual harvest the last week of August/first week of September.

VINIFICATION

The grapes are immediately pressed and the alcoholic fermentation begins without the addition of yeasts, at 13°/15°C, with frequent battonage. Malolactic fermentation is blocked. The following spring, the wine is clarified, filtered, and followed by the second fermentation.

AGING

After approximately 44 months the disgorgement takes place using the same wine for the dosage. The wine is aged for a minimum of 3 months before sale.