

Wine Enthusiast 92 PTS 2018

James Suckling 92 PTS 2019

James Suckling 91 PTS 2018

Wine Enthusiast 90 PTS 2017

James Suckling 90 PTS 2017



TASTING NOTES

Poggio al Leone is intense ruby red in color; a bouquet of ripe fruit typical of Sangiovese di Maremma. Well structured and full bodied.

Val delle Rose

Poggio Al Leone Morellino di Scansano Riserva

COUNTRY ABV ltaly 14.5%

REGION VARIETALS
Tuscany 90% Sangiovese
10% Other

APPELLATION
DOCG Morellino di
Scansano

WINERY

In 1996, Famiglia Cecchi purchased the Val delle Rose winery in the little village of Poggio la Mozza, which lies at the productive heart of Morellino di Scansano appellation. The Cecchi family has been a pioneer of the Maremma area, believing in the great potential of the wild area a few kilometers from the Medeterranean Sea. Val Delle Rose is now the biggest winery in the Morellino di Scansano appellation. At the time of its acquisition, Val Delle Rose had 25 hectares of vines. The Cecchi intervention was comparable to a minor farming revolution, as the agricultural techniques used until then did not ensure the batch-to-batch consistency needed for the viability of a serious winery. A study of the property's soil revealed the enormous potential of this terroir. The study was so promising that the Cecchi family decided to extend the land under vines to about the current 100 hectares.

CULTIVATION

Feldspathic quartz sandstone and largely siliceous soil, yield of 4 tonnes per hectare and a density of 5000 vines per hectare, spurred cordon pruning. Harvest occurs in October.

VINIFICATION

Traditional red wine vinification on the skins, temperature controlled stainless steel fermentation at 26°C, fermentation and maceration lasts 15 days.

AGING

12 months in barriques and a minimum of 8 months in bottle.