

Rompicollo Rosso Toscana

INDICAZIONE GEOGRAFICA TIPICA

Flagship wine of Poggio al Tufo project, it is the first wine made by the Tommasi family in Tuscany Maremma. A blend of Sangiovese and Cabernet Sauvignon with refined and warm features, which fascinates for liveliness and elegance.

TASTING NOTE

A deep, bright ruby red in color, on the nose it offers an elegant, varied bouquet of ripe berry fruits (such as blackberries and raspberries), dried aromatic herbs and delicate sweet spices. On the palate it is full-bodied, mellow and mouth-filling, with velvety tannins. Though richly flavored, it displays an attractive suppleness in the mouth.

GRAPES

Sangiovese 60%,
Cabernet Sauvignon 40%

ORIGIN

Sangiovese and Cabernet Sauvignon grapes are selected exclusively from the vineyard in the Pitigliano estate. The exposure is south-west and the soil is rich in tuff. The vines are planted with guyot with an average density of 6500 vines per hectare.

www.poggioaltufo.it



VINIFICATION and MATURATION

Controlled-temperature fermentation for 10 days in stainless steel vats. Maturation for 12 months in 65 hl Slavonian oak casks.

ALCOHOL

13% vol.

SERVING TEMPERATURE

16-18°C

SERVING SUGGESTIONS

Ideal with risottos and rich pasta dishes, white meats, Italian cold cuts, and cheeses (both fresh and moderately aged).

BOTTLE SIZE

750 ml

