# LA PODERINA

# ROSSO DI TOSCANA IGT

TO ENHANCE THE MINOR VINEYARDS OF PODERINA WE HAVE IDENTIFIED IN THE SANT ANTIMO VINEYARD THE IDEAL COMBINATION BETWEEN THE ELEGANCE OF SANGIOVESE AND THE COMPLEXITY OF PETIT VERDOT. THIS BLEND SURPRISED US FOR THE HARMONY AND ROUNDNESS AND IMMEDIATE PLEASANTNESS. WITNESSING THAT IN MONTALCINO IT IS POSSIBLE TO PRODUCE WINES OF THIS TYPE AND NOT JUST BRUNELLO.

#### TASTING NOTES

Bright ruby red, with violet reflections. Intense and complex on the nose. There are notes of ripe red fruits, violet, and spices. Ample and soft on the palate, good structure and final concentration characterized by dense tannins.

#### **FOOD PAIRINGS**

Wonderful pairing with roasted red or white meat dishes. Aged cheese and charcuterie board, porchetta, chicken cacciatora and pasta dishes.

#### **VINEYARD & PRODUCTION INFO**

Vigna Sant'Antimo Vinevard location:

8 ha Vinevard size:

Clay and fossils Soil composition: Spurred Cordon Training method: 350m a.s.l. Elevation: 5000 ha Vines/hectare: South West **Exposure:** Vine age:

Harvest time: End of September

First vintage: 2020

Production: 15,000 bottles

## **WINEMAKING & AGING**

80% Sangiovese, 20% Petit Verdot Variety composition:

20 years

Fermentation container: Stainless steel tanks

Maceration technique: 8 davs a 26 C

Type of aging container: 50hl Stainless tanks

Length of aging: 6 months Length of bottle aging: 6 months

#### **TECHNICAL DATA**

Alcohol: 14% PH Level 3.4 Residual sugar: 7 a/L Acidity: 5.18 q/L Dry extract: 28 a/L

### PRODUCER PROFILE

Tenute del Cerro S.P.A. Estate owned by:

Winemaker: Riccardo Cotarella, Emanuele Nardi

37 ha Total land under vine:

120,000 bottles/year Total winery production:

Tuscany Region:







