

OLTRE

ROSSO TOSCANA I.G.T.

2018 VINTAGE

SHORT HISTORY:

TERRA ROSSA is the most modern and innovative line of the winery Il Poggiolo, where art meets wine and making wine is an art. Created by Rodolfo Cosimi and fruit of his restless character, it combines these two great passions always respecting tradition.

APPELLATION:

I.G.T.

GRAPE VARIETY:

Sangiovese

VINEYARD LOCATION:

South-west side of the hill of Montalcino at 470 m a.s.l.

FERMENTATION:

About 15/20 days in stainless steel vats at controlled temperature.

AGEING:

6/8 months in stainless steel vats.

BOTTLED AGEING:

Around 4 month.

SERVING TEMPERATURE:

Approx. 18°.

PAIRING SUGGESTIONS:

Ideal to be served with any type of meal, from pasta to both red and white meat.

TASTING NOTES:

Intense ruby red colour. Fresh fruit with pleasant hints of vanilla on the nose. Full-body with soft tannins, very persistent.

VINTAGE NOTES:

The year 2018 had quite heavy rainfall in February and light snowfalls in March. The heat of April resulted in a good budding and flowering. In the following months, temperatures and rainfall were above average, and the selection of the grapes in the vineyard was fundamental to obtain an important wine.

