

# Poggio Scudieri

## MONTALCINO

### Officium / Rosso di Montalcino DOC

**Grapes** 100% Sangiovese grosso

**Production area** Montalcino

**Altitude** 250–400 m a.s.l.

**Type of soil** Fossil-rich soil with marl and alberese, medium clay, limestone-rich mixture with tophaceous schists. Calcareous soil that tends to be poorly fertile and rather shallow. Soil of Eocene origin, with sub-alkaline pH and medium mixture.

**Alcohol** 14 % vol.

**Fermentation** Alcoholic fermentation for 10–12 days at a temperature of 20–26°C, followed by maceration for 15 days at 28°C in stainless steel, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking, and sulfitation.

**Aging** Aged in large casks and steel tanks for at least 12 months with micro-oxygenation.

**Tasting notes** Ruby color with garnet reflections. On the nose, it offers the fragrance of fruit and spices, morello cherry, and plum. On the palate, it has a good structure and well-present tannins. It finishes with a spicy note and long persistence.

**Food pairings** Red meats, game



0,75 l



Oaked