

# POGGIO VICCHIO

## ROMAGNA SANGIOVESE SUPERIORE DOC

First produced from the 2019 vintage in plot 38, a historical vineyard of the PodereVicchio, which more than any other has highlighted over the years the notes of marasca cherry and violet, typical of Sangiovese from the red clays of Marzeno. This wine in a simple way represents all the beauty and fragrance of Sangiovese.



Lively ruby



Intensely fruity, highlighted by notes of morello cherry and red cherry, typical of the red clay of Marzeno, with a subtle mineral touch at the finish



Refreshingly dynamic, endowed with slender tannins well supported by a pleasant acidity. Fruity notes correspond perfectly with the nose

### Alcohol content

13% vol

### Serving temperature

16°C

### Grapes

100% Sangiovese

## Vinification

In steel tanks of medium capacity with maceration on the skins for about 10-12 days

## Aging

In steel tanks for about 6 months



## Average production

3.000 bottles