



TENUTA
SAN VITO



POGGIO ALTO

TOSCANA
Indicazione Geografica Tipica



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Classification:	Toscana I.G.T. Rosso.
Blend:	Sangiovese, Cilieggiolo, Canaiolo, Colorino.
Harvest:	End of September, at different times depending on the vineyards.
Vinification:	Red wine fermentation with 10-15 days maceration on the skins, and daily pumpovers for several days.
Maturation:	Aging in oak barrels for at least 12 months, where malolactic fermentation takes place, followed by further bottle aging.
Sensory profile:	Ruby red colour, complex perfume with hints of red and black berries, spices and flowers. On the palate the wine is full-bodied as well as being well balanced and fragrant. The finish is characterised by lively tannins typical of autochthonous varieties.
Servin Suggestions:	Combines well with all red meat dishes, roasts and stews, excellent wild game.