



## **POGGIO NIBBIALE MORELLINO DI SCANSANO DOC 2006**

### **POGGIO NIBBIALE**

production area: Magliano in Toscana, Grosseto

altitude: 300 m o.s.l.

vineyard orientation: south-west

soil location: plain

varietal: Raboso 85% Sangiovese- 10% Montepulciano and Canaiolo- 5% Cabernet Sauvignon

soil composition: medium doughy

harvest: beginning of September/ end of October

vinification: in stainless steel tanks

cellaring: in French barriques for 6 months

refinement:

alcohol content: 13,5%

serving temperature: serve at 16- 18 C.

culinary suggestions: grilled meats, first dishes, young cheeses

Case format: 6 bottles

### **WINE CHARACTERISTICS**

colour: red ruby

bouquet: wild berries, vanilla

palate: thick, tastes of wildberries with a long, pleasant and persistent finish. Sweet, vanilla flavoured tannins