

POGGIO FALCONE

ROSSO DI TOSCANA I.G.T.


IL SOSSO
Famiglia Ravaglioli



Mixed Varieties

A blend of Sangiovese, with Cabernet Sauvignon, Merlot and any other complementary varieties in small varying percentage depending on the year.



Vineyards Location

Midsized hill 150-200 mt above sea level



Soil

Medium textured with layers of loam, volcanic tuff and clay.



Training System

Simple Guyot



Density of Planting

4.700 vines per hectare in new plantings

3.000 vines per hectare in old plantings



Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



Wine Production

Not over than 50 hl/ha



Harvest

By hand with bunches of grapes selected on the basis of ripeness. Single varieties are harvested separately.



Wine Making and Maturation

Fermentation occurs under controlled temperature in stainless steel vats, with frequent pumping over and *déléstage* (rack and return). Long maceration of the must with the grape's seeds and peels to optimize the extraction. The subsequent ageing in French oak casks (barriques and tonneaux) for at least 24 months precedes bottling, which is followed by further maturation in the bottle for a few months before going out on the market



Tasting Notes

An intense ruby red colour, with garnet reflections, Poggio Falcone stands out on the nose for its complexity and elegance, characterized by ripe black fruits, which are joined by hints of tobacco, coffee, sweet spices and balsamic notes. On the palate it is harmonious, lively, with excellent structure, balanced by vibrant acidity and soft, silky tannins that give an elegant finish with great persistence.

A wine that can be enjoyed for many years to come.



Recommended Serving Temperature

18-20°C



Food Pairing

Mushroom soups and first courses with meat sauces, grilled meat and mature cheeses. It is ideal with roasts, braised meats and wild game.

