



PASSIONE BIODINAMICA!

nicole

IGT TOSCANA ROSSO

Grapes:

Sangiovese 100%; Southwest exposition; Guyot vine training; 4000 plants per hectare, on a clay-calcareous soil filled with fossils from the Plio-Pleistocene era.

Harvest:

the grapes are harvested by hand and selected for quality, starting the second half of September when the perfect maturation is reached to create a wine with great potential for ageing.

Vinification:

Nicole is the result of a natural fermentation of our grapes, without any additives enological or otherwise, with exception of a minimum amount of sulfites only when necessary. It is vinified in conical wooden containers, with a hand punch down of the cap daily and a long maceration on the skins. Malolactic fermentation and successive refinement in oak barrels of 40hL for around 10-12 months. Bottling occurs without filtration to ensure the vivacity of the wine.

Sensory Characteristics

ruby red in color, Nicole is an example of elegance and refinement that Sangiovese can become. The tannins are present but delicate and integrated. On the nose, it is intriguing and complex with beautiful fruit aromas. It is an extremely harmonious wine with great equilibrium.

Pairings:

optimal pairings include salami, traditional tuscan pasta dishes, semi-aged cheeses, red meats, offal and tripe. It especially expresses its elegance with tomato and fish soup.

Serving temperature:

14 - 18 degrees



TENUTA DI POGGIO S.S.A.

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