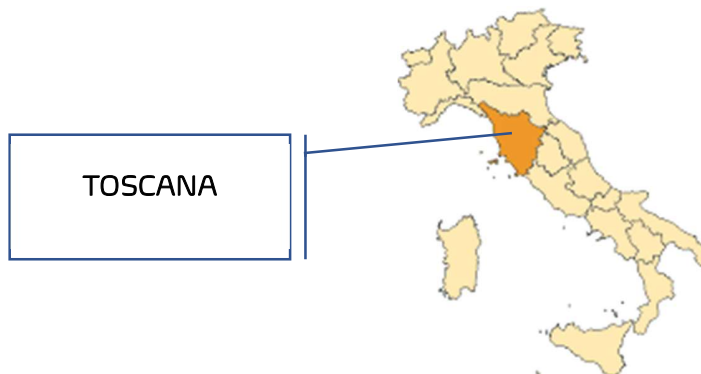




**PODERI DI TOSCANA**  
Supertuscan "Due Amici"



<b>ESTATE:</b>	PODERI DI TOSCANA
<b>WINE:</b>	Rosso Toscana IGT
<b>GRAPES:</b>	Sangiovese 30%, Merlot 40%, Cabernet Sauvignon 30%
<b>REGION:</b>	Tuscany
<b>CITY:</b>	Scansano
<b>SOIL/ALTITUDE/TRAINING SYSTEM:</b>	Sandy and rich of silt. 1000 ft above sea level. Spurred cordon.
<b>TASTING NOTES:</b>	
<b>COLOR:</b>	Medium ruby red color
<b>NOSE:</b>	It shows a rich bouquet ranging from forest fruit berries to underwood, with also cherry and plums hints
<b>TASTE:</b>	Soft and fresh, with a good acidity and delicate tannins. Medium length, really pleasant

**COMMENTS:**

"Poderi di Toscana" is a project launched by Vignaioli del Morellino di Scansano to acquire vineyards by retiring farmers, so to minimize the amount of abandoned fields in the territory when young generations are not willing to pursue their parents agricultural path anymore.

These "rescued" vineyards give birth to this super Tuscan: a blend of a very Tuscan grape, such as Sangiovese, and international ones, Merlot and Cabernet Sauvignon.

The label itself represents the two souls of this wine (Tuscan and international) dancing and having fun together, and the result is this pleasant, rich and very balanced wine.

The grapes are harvested when they reach the perfect phenolic maturation in September. The maceration takes place at 95°F for 12 hours; fermentation at controlled temperature (max 84°C) follows, with post-fermentative maceration on the skins. Overall, the fermentation lasts 12 days. The natural malolactic fermentation of the Cabernet Sauvignon and Merlot takes place in barriques where the wine rests for 6-8 weeks.

After this period of time, the three parts are assembled and the wine ages in the bottle for 6 months.

Suitable for various pairings, from cured meat and cheese to rich pasta dishes and meat main courses.