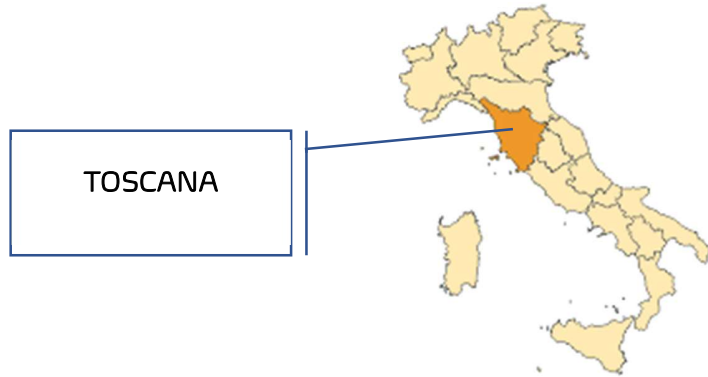




PODERI DI TOSCANA
Sangiovese Toscana "L'Oste"



ESTATE:	PODERI DI TOSCANA
WINE:	Sangiovese Toscana IGT
GRAPES:	Sangiovese 100%
REGION:	Tuscany
CITY:	Scansano
SOIL/ALTITUDE/TRAINING SYSTEM:	Sandy and rich of silt. 1000 ft above sea level. Spurred cordon.
TASTING NOTES:	
	COLOR: Bright ruby red with purple reflections
	NOSE: Intense perfumes of fresh fruit, with hints of cherry, strawberry and light sensations of hay
	TASTE: Medium to full bodied, with good acidity and a very memorable finish. It is very easy to drink although it reveals a very engaging complexity. A wine to drink!

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 smooth Toscana Sangiovese.

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. After this period, the wine ages in bottle for 6 months.

L'Oste is our "friendly and fun" bottle of wine, that expresses the complexity of the Sangiovese and the sustainable farming at Poderi di Toscana. In Italian "Oste" means "host", the owner of small Trattorias, to symbolize the friendly approach of this wine.

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