

PICCINI®

wines since 1882

SASSO AL POGGIO

IGT TOSCANA

Grapes: 60% Sangiovese, 20% Cabernet, 20% Merlot

Alcohol content: 14%

Vintage: Current vintage 2004

Denomination: IGT TOSCANA

Winemaker: Antonella Conti



"Super Tuscan" is a generic term used to refer to great wines of Tuscany, labeled under the term "IGT" (indicazione geografica tipica). Once upon a time these wines struggled with their designation as the wine regulatory council in Tuscany did not allow the use of "foreign" varietals, such as Merlot and Cabernet Sauvignon, in wines they granted as DOC and DOCG quality.

Prestigious wine producers in Tuscany, ever proactive in response, and confident in their winemaking know-how decided to break the quality seal (DOC/DOCG) and make the wines they believed in. Wine lovers, journalists and the international wine scene granted merit to the quality and not to the seal. Thus, emerged the most sensational "denomination" in the entire world wine history: the Super Tuscans.

The Piccini Family, whose dedication to excellence has been the guideline since 1882 in Tuscany, proves again that determination brings forth *Quality* with Sasso al Poggio. A fascinating example of the Piccini winemaking tradition, Sasso al Poggio exemplifies a great Super Tuscan wine as well as character and personality.

SOIL: Soil is one of the determinant quality factors. The soil is mostly acid metamorphic rocks, but it also is characterized by calcareous rocks (dolomite, limestone). Most of the area is covered by glacial deposits making the soil rich in mineral content, permeable and is therefore ideal for the cultivation of the vineyards whose green leaves cover the gentle sun-lit slopes of the hills.

WINE MAKING PROCESS: During the winemaking process we seek to assure balance, elegance, texture and length of flavor. *Only the best Sangiovese, Cabernet and Merlot grapes selected during the harvest are used to make this Super Tuscan.* After ripening fully, the grapes are vinified separately, and undergo prolonged temperature-controlled maceration in stainless steel tanks, with frequent pumping everyday to obtain better extraction of color, complexity and soft tannins. At the end of the year, when both of the malolactic fermentations are completed, the musts are blended in appropriate proportions - these differ depending on the year. The wine then begins to age in oak barrels for about 24 months, followed by a necessary pause to mature in the bottles.

TASTING NOTES: This wine explodes from the glass with scents of black cherry, licorice, earth, minerals and a stylish coating of vanillin oak. Deep, full and lush on the palate, with core of succulent fruit, beautifully integrated tannins, and a long, complex, utterly profound finish.

FOOD PAIRING: An ideal accompaniment to game or rich red meat dishes and sharp cheese. Recommended serving temperature is 68°F.

"Very jammy for the vintage, with plum and raspberry character.

Full and very soft, with round tannins and a long caressing finish.

Sangiovese, Merlot and Cabernet.

Best after 2009."

James Suckling, Editor's Pick
Wine Spectator 10.2007

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