
POGGIO AL MORO BOLGHERI ROSSO

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Vintage: 2012
Producer: Enrico Santini
Country: Italy, Toscana
Composition:
30% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot,
10% Syrah,

VINIFICATION:

The grapes were vinified separately with maceration taking place over 3 to 4 weeks in temperature controlled conditions. Fermentation took place on indigenous yeast at controlled temperature 25 to 30 degrees C in stainless steel tanks. Following fermentation, the wine remained for nearly three months in small French oak barrels. Further refinement in bottle before being released.

WINEMAKER NOTES:

Enrico Santini has made a name for himself as one of the most dynamic and respected producers in the prestigious Bolgheri DOC. A native of the area, he is a “garagiste” in the truest sense of the word. Enrico is meticulous in his vineyards, his wines come exclusively from his organic estate, and they radiate his profound passion. As one of the only wine producers in Bolgheri who was born and raised in the area, he has a deep commitment to the region that developed out of his love for the land and the microclimate of this spectacular Tuscan coastal area.

TASTING NOTES:

A powerful red, packed with black cherry, blackberry and plum flavors, featuring vibrant acidity. Firmly structured, with tannins that resonate on the finish, offset by sweet fruit and underbrush notes.

PRESS:

90 Points Wine Spectator