



POGGIO BONELLI
TENUTE

Tramonto d'Oca Toscana I.G.T.



GRAPE VARIETIES: 100% Petit verdot

GRAPE YIELD PER HECTARE: 50 quintals.

GROWING LOCATION:
Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF THE VINEYARDS :
Hillside vineyard (300/ 320 meters above sea level) facing South in the Chianti Classico growing area.

WINE-MAKING PROCESS AND AGEING:
Traditional, with fermentation in stainless steel vats at a strictly controlled temperature (max 28/30° C), followed by lengthy maceration on the skins (18/20 days). After the wine remains for 16/18 months in small oak of first passage, at least a long maceration on the skins for 18/20 days.

TASTING NOTES:
Tramonto d'Oca is one of the wines that represents Poggio Bonelli at the height of its expression. The strict selection of the grapes and the constant care that accompanies the wine in the cellar forge a fascinating, unique product, displaying a characteristic ruby red colour with garnet hues. The intense and persistent bouquet of red jams and spices (pepper, cinnamon) gives way to hints of tobacco and cocoa and closes with a burnt earth and leather sensation. Powerful tannins on the palate. Warm and savoury on the finish.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS:
Grilled red meat, game and medium and mature cheeses

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE:
Bottle 0.75 l. - Magnum 1.5 l. - Double Magnum 1.3