



Poggio Civetta Governo

This wine is made according to an antique method called "Governo all'Usa Toscano" where a part of the grapes, are left to dry on the vine and are then added to the wine made with the other grapes and left to ferment together. Thanks to this tradition, the wines are perfectly suitable for ageing, appealingly soft, full and fruity.

ORIGIN	Central Tuscany
GRAPES	Sangiovese 70%, Merlot 20%, Cabernet Sauvignon 5%, Syrah 5%
ALCOHOL CONTENT	13.5%
RESIDUAL SUGAR	12,5 gr/l
MATURATION	The two parts are vinified separately with soft grapes pressing. After that two weeks of skin maceration in to extract the colour and other polyphenolic substances. 5 months of aging in French wood
COLOUR	Deep ruby red.
FRAGRANCE	Elegant and fine bouquet of red berries with a delicate vanilla finish.
TASTE	Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish.
RECOMMENDED WITH	Perfect with beef and game, aged cheese and rich pasta dishes.
ACCOLADES	2019 SAKURA Japan Women Wine award - Double Gold [2015 vintage] 2019 Sakura Japan Women Wine award "The Best Wine for Asian Food"
SERVING TEMPERATURE	18 °C
ORDER CODE	LQR0S03 / 12 per carton
750ml	

