



# CAMIGLIANO



## Poderuccio IGT Toscana

Sheet vintage 2020 BIO

### *Indicazione geografica tipica*

#### DESCRIPTION

##### SHEET VINTAGE 2020 BIO

CLIMATE : The 2020 harvest brought reduced yields, but the grapes presented an excellent balance and a perfect health condition. In Camigliano we have wines with very intense colors and aromas, with great balance and personality, even with the passage of time during aging. The vintage began with a rather mild winter. Spring was very good in terms of climate, with abundant rains, but which did not affect the health status of the plants, which also developed with excellent and robust vegetation. The spring rainfall allowed the accumulation of important water reserves in the soil, which helped the plants to overcome a hot and dry summer, without rain and with rather high heat peaks, with peaks above 40 ° C between July and August. .. Fortunately, rain occurred at the end of August, which rehydrated the soil and vegetation; then the month of September (fundamental for Sangiovese) was fabulous and the climate allowed for a fantastic ripening of the grapes. The wines obtained have really important tonalities and intensities, among the best in recent years; The acid component is evident, and the freshness of the aromas is manifested from the first tastings; these two components: a remarkable structure and freshness, but already in great balance. We hope for one of the longest-lived vintages of recent years

HARVEST: : end of September, second week of October

GRAPE(S): 65% merlot, 30% cabernet sauvignon, 5% sangiovese

VINIFICATION: light pressing, fermentation in stainless steel vats at a controlled temperature of 25-26° C ; maceration 10-12 days

AGEING: 6 months in French oak barriques

PRODUCTION: 20.000 bottles

ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/l.): 5,2, Acidità volatile (g/l.):0,55, SO2 Totale (mg/l.): 81, SO2 libera (mg/l.): 29, pH: 3,7

DESCRIPTION: Wine with intense fruity notes, soft, intense, and pleasant on the palate. Not a simple IGT, but a refined wine that originates from clayey terrain that is rich in limestone, which, in this part of Tuscany, gives the wine their best characteristics and creates a wine with fruity aromas that leave the palate with a pleasant sensation of softness

GASTRONOMIC ACCOMPANIMENTS: Many of our customers are especially fond of this wine and love pairing it with meat, fish, cold cuts, cheese, and many variations of vegetable dishes

## Reviews and valutations

The Camigliano 2020 Poderuccio is 65% Merlot, 30% Cabernet Sauvignon and 5% Sangiovese. This wine is so much fun with its loud personality and a punchy set of

2019



PODERUCCIO

ROSSO TOSCANO  
INDICAZIONE GEOGRAFICA TIPICA

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aromas that includes cherry, balsam herb, blue flower and plummy or baked fruit. There is a lot of primary intensity here, and although Poderuccio is not created for complexity or long-aging, you'll enjoy its easy-drinking style and all those cheerful bitter-cherry flavors. That low price tag is another reason to buy this wine. Production is 6,660 bottles.

89

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falstaff

Poderuccio IGT Toscana 2020

88

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falstaff

Deep crimson, almost impenetrable. Slightly reductive on the nose, with notes of fresh blackberries and violets. Fresh and direct on the palate, with a good draft, thin tannins, a little tight and imprecise in the fruit.

88

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WINE REVIEW

Blackberries, cassis, grilled herbs and tobacco on the nose. Medium-bodied with sturdy tannins and fresh acidity. Firm and spicy at the end. From organically grown grapes. Drink or hold.

90

