



*Poggio alle Monache*

# CHIUSURE

TOSCANA

*Indicazione Geografica Tipica*

Clear hints of primrose and black cherry, combined with flintstone hints that embrace a fresh but full bodied palate.

A wine with a lingering final taste; excellent with first courses of the traditional Tuscan cuisine.



**Grape variety:** Sangiovese 60%, Syrah 40%



**Production area:** Chiusure, Asciano (SI), about 475 above sea level. Terrain composition: Tuff, clays, marl sands, stone chippings



**Grape picking time:** Second decade of September



**Vinification:** Spontaneous fermentation at a controlled temperature; maceration for about 15 days



**Ageing:** 80% aged in unvetrified cement and 20% for a second and third passage in barrique, where malolactic fermentation occurs; bottled for at least 4 months

## Taste notes



**Colour:** Crimson red



**Scent:** Lively, black cherry and wild flowers with a hint of flintstone



**Taste:** The sweetness of the fruit, the acid freshness with pleasantly nervous tannins create a well balanced taste



**Alcohol content:** 14,5 %



**Award:** The Wine Hunter  
Bollino rosso 2022/2023  
punteggio 92,99