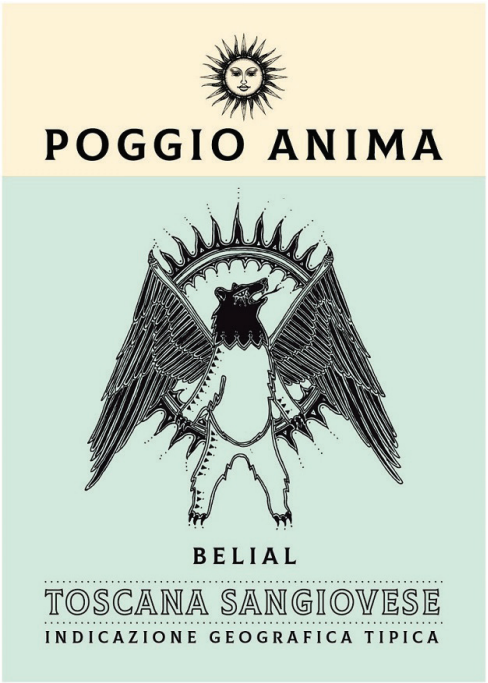
POGGIO ANIMA

PROFILE

Vine Street Imports started Poggio Anima with Riccardo Campinoti of Le Ragnaie in 2008, and today, it's one of our most beloved labels. The idea was to create a line of varietal wines that offer serious value on many of Italy's iconic wine regions (Abruzzo, Puglia, Sicily, and Tuscany). These are not bulk wines nor leftover juice from a winery; they are each made with fruit owned by a single grower with long-term contracts, and they're almost all farmed organically. These wines are fantastic weeknight retail & BTG choices. Plus, many of them come in kegs, so for those looking for a sustainable, economy option, Poggio is a great choice. Why the ancient pagan labels? The Eastern ideology of Yin & Yang is at the center of the Poggio Anima concept. The whites & rosé are named after religious archangels while the reds are named after fallen angels. As for the winemaking side, a few different, well-respected winemakers throughout Italy make these wines. The use of oak is limited, choosing to focus more on the fresher, drinkable side of these native Italian grapes.



SPECIFICATIONS

Wine: 2024 Belial Sangiovese

Varietals: 100% Sangiovese

Appellation: Valdichiana Toscana

Vineyard Age: 22 years old

Soil: Clay

Agricultural Method: Natural

Harvest: Manual

Vinification: The grapes were hand harvested and fermented whole berry including 7-10 days of skin contact to extract color but not too much tannin. Spontaneous fermentation, both alcoholic and malolactic occurred in temperature-controlled stainless steel tanks and the wine rested in tank for 12-18 months prior to bottling. This wine is filtered but unfined.

Alcohol: 13%

pH: 3.5

Acidity: 5.06 g/L

Production: 2,000 cases

Tasting Note: Dark ruby. Aromas of iris, rosemary, lavender, red cherries, and mint leap from the glass. The youthful palate is juicy and easygoing, with cherry, white pepper, and clove layered over soft tannins.