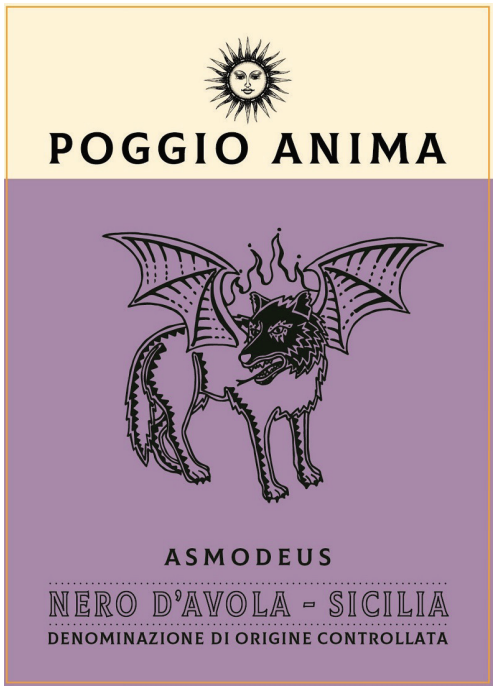
POGGIO ANIMA

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 Asmodeus Nero d'Avola

Varietals: 100% Nero d'Avola

Appellation: Sicilia

Vineyard Age: 21 years old

Soil: Volcanic sand and clay

Agricultural Method: Organic, Vegan

Harvest: Manual

Pruning: Guyot

Vinification: After a much needed few hours in a refrigerated space, the grapes were de-stemmed and cold soaked on the skins for two weeks with frequent délestage. A gentle pressing to stainless steel tank followed where they were vinified.

Alcohol: 13.5%

pH: 3.78

Acidity: 5.35 g/L

Production: 3,300 cases

Tasting Note: Deep garnet with aromas of ripe plums, black pepper, and tobacco. A medium-plus body balances candied berry sweetness and acidity, finishing with a hint of licorice and smooth yet firm tannins.