



Poggio Anima

2021

'SAMAEL'

Montepulciano d'Abruzzo | Abruzzo - Italy



VEGAN

Stats

Grapes: 100% Montepulciano
Vineyard: Vasto - Montedorisio - Pollutri - Villalfonsina
Vine Age: 10-20-years-old
Soil Type: Loamy clay over limestone
Viticulture: Certified organic (Montedorisio) - conventional (Vasto - Pollutri - Villalfonsina)
Fermentation: Inoculated - stainless-steel
Skin Contact: 15 days
Aging: 6 months in stainless-steel
Alcohol: 13%
pH: 3.4
Total Acidity: 5.5 g/L
Total SO2: 60 ppm
Total Production: 12,500 cases
UPC: 8032618583950

About

In Jewish texts, Samael is better known as the 'Angel of Death.' It is believed that Samael is both good and evil in that he does the work of God but desires man to do evil. Samael is viewed as a seducer as was first spoken of in the Talmud as assuming the role of the serpent and tempting Eve in the Garden of Eden. The correlation here is that Montepulciano can be a very alluring and seductive grape that lends itself to pleasurable drinking. That said, often time Montepulciano is simple, thin and insipid. It is both good and bad. In the 2021 vintage, the fruit is sourced from four vineyards scattered around Montepulciano, including the certified organic Montedorisio Vineyard.

The grapes were handpicked and pressed to tank for fermentation, which was carried out over seven days on skins with frequent pump overs. A further week on skins post-ferment brought a little more structure. The wine was pressed to barrel to age for six months prior to being blended and racked to stainless steel tanks to settle prior to bottling.

Tasting Note

Intense ruby red with light violet highlights. The bouquet is deep and warm, with suggestions of brown sugar, blackberry, and mint. The palate is concentrated and austere, with pronounced tannins and lingering acidity.