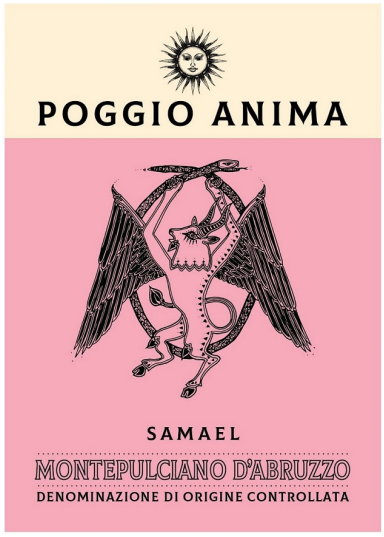


Poggio Anima

2024

'SAMAEL'

Montepulciano d'Abruzzo | *Abruzzo - Italy*

Stats

Grapes: 100% Montepulciano
Vineyard: Vasto & Montedorisio
Vine Age: Average: 20-years-old
Soil Type: Loamy clay over limestone
Viticulture: Certified organic (Monteodorisio) - conventional (Vasto)
Fermentation: Inoculated – stainless-steel
Skin Contact: 15 days
Aging: 6 months in stainless-steel
Alcohol: 13%
pH: 3.3
Total Acidity: 5.8 g/L
Total SO2: 81 ppm
Total Production: 2,500 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, but sometimes the wine ends up being too thin and simple. Here, the Poggio Anima team is going for a fresh, fruity profile without the presence of oak, for easy yet fanciful drinking. In 2024, the fruit was sourced from two vineyards in 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 back to tank to age for six months prior to being blended and bottled with fining, filtration, and hit of sulfur.

Tasting Note

Deep ruby bordering on purple. This is all about fresh fruits (raspberry, blackberry, plum) with some graphite and mineral notes. A medium plus body leads to a gentle finish with soft, silky tannins.