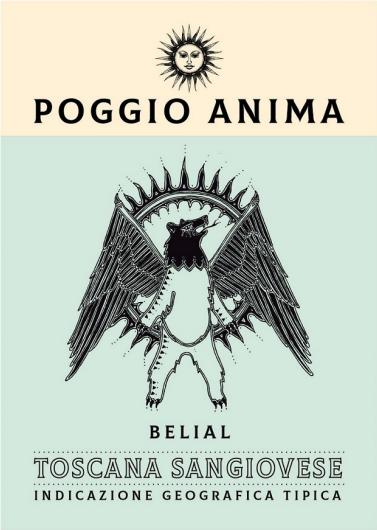

Poggio Anima

2023

'BELIAL'

Sangiovese | *Toscana - Italy*

NATURAL

Stats

Grapes: 100% Sangiovese
Vineyard: Valdichiana (between Siena and Arezzo Provinces)
Vine Age: 22-years-old
Soil Type: Clay
Viticulture: Conventional
Fermentation: Native - stainless steel (100% whole-berry)
Skin Contact: 7-10 days
Aging: 12-18 months in stainless steel
Alcohol: 13%
pH: 3.5
Total Acidity: 5.06 g/L
Total SO2: 90 ppm
Total Production: 2000 cases
UPC: 851017003009

About

Belial is one of the four crown princes of hell, and it roughly translates to 'without yoke' in Hebrew. It is believed that Belial is the purest definition of 'lawlessness.' The correlation is that much of what has come to be known as 'Supertuscans' or 'IGT' is simply lawless. People blending international varietals with indigenous varietals or not following the DOC laws and producing 'renegade wine.' This back-to-basics Sangiovese is sourced from vineyard sites around the provinces of Arezzo and Siena. Winemaker, Riccardo Campinoti is a firm believer that the wine is made in the vineyard, and so little is done in the cellar by way of intervention.

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.

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.