

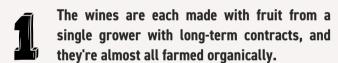


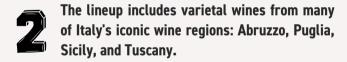


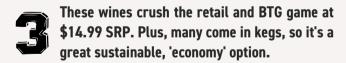
# **Background**

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. At \$14.99 SRP, these wines crush the retail & BTG game. 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.

# **Highlights**







## **Wines**



### Whites & Rosé SRP \$15

- 'Gabriel' Pecorino lemony & bright
- 'Uriel' Grillo medium bodied with saline notes
- 'Rosato' Zibbibo/Syrah a light rosé blend

### Reds SRP \$15

- 'Asmodeus' Nero d'Avola\* grippy & spicy
- 'Belial' Sangiovese youthful, fruity & herbal
- 'Lilith' Primitivo savory, earthy, full-bodied
- 'Samael' Montepulciano deep, big tannins

\*Old oak aging. All others are aged in stainless steel.

### **Ethos**



@vsiwine

# **Packaging**



## **Press**



...[like] sipping rosé in an Italian grandmother's backyard garden...

### **BEST ROSÉS OF 2023**

VINEPAIR 'Raphael' Rosato 2022