



Poggio Anima

2019

'ASMODEUS'

Nero d'Avola | Sicilia - Italy



VEGAN

Stats

Grapes: 100% Nero d'Avola
Vineyard: Single site in Caltanissetta
Vine Age: Average: 27-years-old
Soil Type: Volcanic sand & clay
Viticulture: Practicing organic
Fermentation: Inoculated – stainless-steel
Skin Contact: 12-13 days
Aging: 3 months in used barriques - 7 months in stainless steel
Total Production: 5,500 cases
UPC: 8009720634252

About

In the Book of Tobias, an ancient Hebrew text, Asmodeus is the Demon of Lust. It is said that when Cain killed Abel, Adam and Eve separated for 130 years. During this time, Adam was tempted by Naamah and Lillith, two demons of prostitution. Asmodeus is the offspring of the relationship between Naamah and Adam. Of all of the varietals of Italy, Nero d'Avola is as lustful and pleasurable as it gets. Rich, peppery and opulent. It has many of the same characteristics of Syrah and is the most important grape of Sicily.

The vineyard is located in central Sicily, in the province of Caltanissetta, at about 1,600 feet above sea level. The altitude, together with the distance from the sea ensures great condition for ripening the Nero d'Avola. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning.

After a much needed few hours in a refrigerated space, the grapes were destemmed and cold soaked on the skins for 12-13 days. A gentle pressing to stainless steel tank where they were vinified. The wine then spends 3 months in used French and American oak barrels, which gives a little more structure. It finishes back in tank to integrate.

Tasting Note

Dark garnet. Notes of ripe plums, leather, garrigue and pepper on the nose, with ripe black cherry and a touch of candied berry on the palate. Finishes with fruit sweetness and a licorice note with soft gripping tannins to hold it all together.