



Poggio Anima

2020

'BELIAL'

Sangiovese | Toscana - Italy



VEGAN

Stats

Grapes: 85% Sanviovese - 15% blend of Canaiolo, Mammolo, Cilieggiolo, and Colorino

Vineyard: Single vineyard in Sienna

Vine Age: 15-20-years-old

Soil Type: Clay

Viticulture: Sustainable

Fermentation: Native - stainless steel (100% whole-berry)

Skin Contact: 15-20 days

Aging: 9 Months: 85% Stainless Steel - 15% Slavonian Botti

Alcohol: 13%

pH: 3.5

Total Acidity: 5.3 g/L

Total SO2: 95 ppm

Total Production: 12,500 cases

UPC: 851017003009

About

One of the four crown princes of hell. Roughly translated 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 Sangiovese (blended with four other indigenous grapes) is sourced from vineyard sites around the provinces of Arezzo and Sienna. Winemaker, Riccardo Campinoti is a firm believer that the wine is made in the vineyard and the 2020 vintage proves him right. Ripe fruit, bright acid, ripe tannins.

The grapes were hand harvested and fermented whole berry including 15-20 days of skin contact to extract color but not too much tannin. Fermentation, both alcoholic and malolactic occurred in temperature-controlled stainless steel tanks and the wine rested in tank with a small percentage seeing neutral wood for an additional eight months prior to bottling.

Tasting Note

Dark ruby. Aromas of iris, rosemary & lavender, bright red cherries and mint explode from the glass. The youthful, easygoing palate offers juicy cherry, white pepper and clove hints alongside pliant tannins. This is a spot-on value that will drink well over the next couple of years.