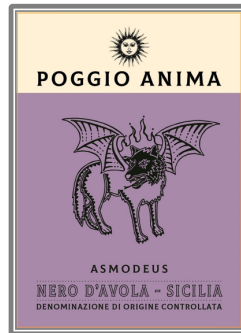




POGGIO ANIMA 'ASMODEUS' NERO D'AVOLA

SICILA DOC - ITALY



THE WINE

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 varieties 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. A rainy spring and a milder start to summer saw temperatures dip below average to start the growing season. Maturation was much slower than usual and harvest was two weeks later. The resulting grapes were lighter in color than in the past but with really fresh, bright acidity. Aromatically it is a seductive vintage.

After a much needed few hours in a refrigerated space, the grapes were destemmed and cold soaked on the skins for four days. A gentle pressing to stainless steel tank where they were vinified at a relatively warm temperature for optimum extraction. The wine then spent six months in used 500L French tonneau offering very little oak influence but softening the tannins. It finishes in stainless steel for an additional three months to settle prior to bottling.

THE STATS

Vintage	2018
Grapes	100% Nero d'Avola
Viticulture	Practicing Organic
Vineyard	Single site in Caltanissetta
Soil Type	Volcanic sand & clay
Vine Age	26-years-old
Fermentation	Inoculated
Aging	6 months in 500L French tonneau followed by 3 months in stainless steel
Alcohol	14%
Production	12,000 cases

THE PRESS

None on Current Vintage