



## Poggio Anima

2019

# 'SAMAEL'

Montepulciano d'Abruzzo | Abruzzo - Italy



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Montepulciano  
**Vineyard:** Jasci & Marchesani's Monteodorisio Vineyard  
**Vine Age:** 26-years-old  
**Soil Type:** Loamy clay over limestone  
**Viticulture:** Certified Organic  
**Fermentation:** Inoculated – stainless-steel  
**Skin Contact:** 7 days  
**Aging:** 7 months in used 300L French barrels  
**Alcohol:** 13.2%  
**Total Production:** 9,000 cases  
**UPC:** 8032618583950

### About

In Jewish texts, Samael is better known as the 'Angel of Death.' It is believed that Samael is both good and evil in that he does the work of God but desires man to do evil. Samael is viewed as a seducer as was first spoken of in the Talmud as assuming the role of the serpent and tempting Eve in the Garden of Eden. The correlation here is that Montepulciano can be a very alluring and seductive grape that lends itself to pleasurable drinking. That said, often time Montepulciano is simple, thin and insipid. It is both good and bad.

This comes from an organically farmed, single vineyard in Chieti located less than half a mile from the Adriatic Sea. 2019 was a vintage that just kept on repeating itself, intense heat, cool, repeat...add rain...repeat...finally in mid-September a welcome dry, warm but cool night, spell set in and the quality of the fruit was very, very high. Ripe fruit, bright acid, ripe tannins.

The grapes were handpicked and pressed to tank for fermentation. Fermentation was carried out over seven days on skins with frequent pumpovers. A further week on skins post-ferment brought a little more structure.

### Tasting Note

Opaque ruby. Smoky black plum, earth and brown sugar on the nose, along with a hint of blackberry liqueur and mint. Sweet fruit, concentrated and yet refreshing, with an attractive note of dark berries and chocolate with lingering acidity. Finishes strong with pronounced tannins.