



## Poggio Anima

2020

# 'SAMAEL'

Montepulciano d'Abruzzo | Abruzzo - Italy



VEGAN

### Stats

**Grapes:** 100% Montepulciano  
**Vineyard:** Jasci & Marchesani's Monteodorisio and Vasto Vineyards  
**Vine Age:** Average: 20-years-old  
**Soil Type:** Loamy clay over limestone  
**Viticulture:** Conventional - dry-farmed  
**Fermentation:** Inoculated - stainless-steel  
**Skin Contact:** 10-15 days  
**Aging:** 3 months in stainless-steel  
**Alcohol:** 12.5%  
**pH:** 3.32  
**Total Acidity:** 5.22  
**Total SO2:** 83  
**Total Production:** 3,333 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 two vineyards in Vasto and Monteodorisio. The grapes were handpicked and pressed to tank for fermentation, which was carried out over seven days on skins with frequent pump overs. A further week on skins post-ferment brought a little more structure. The wine was pressed to barrel to age for three months prior to being blended and racked to stainless steel tanks to settle prior to bottling.

### Tasting Note

Intense ruby red with light violet highlights. The bouquet is deep and warm, with suggestions of brown sugar, blackberry, and mint. The palate is concentrated, with pronounced tannins and lingering acidity.