



Poggio Stella

Vino Nobile di Montepulciano DOCG 2016

- 90 points, James Suckling
- 94 points, Luca Maroni

Grapes: Sangiovese (80%), Canaiolo (10%) and Merlot (10%)

Tasting Notes: ruby red with violet hues; aged in Slavonic oak barrels for 24 months; nose is full and persistent with notes of red berry and hints of brushwood; flavor is harmonious, full-bodied and intense with a pleasing, tannic finish; pair with roasted red meats and game.

James Suckling: *“Lots of mulberries and morello cherries on this Vino Nobile, as well as spices and candied orange peel. Full-bodied and juicy with ample dark fruit and brambly elements. Drink now.”*

