



Poggio Stella

Vino Nobile di Montepulciano DOCG 2019

- 90 points, Wine Spectator
- 92 points, Luca Maroni



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

Tasting Notes: Ruby red in color with violet hues. On the nose, it is full and persistent with notes of red berry and hints of brushwood. On the palate, it is harmonious, full-bodied and intense with a pleasing, tannic finish.

Winemaking: Temperature controlled fermentation, followed by maceration in stainless steel vats for 15 days. Aging in large oak barrels for 18 months.

Food Pairings: Pair with roasted red meats and game, rich red meat dishes, or Italian Cuisine of all kinds.

Wine Spectator: *“Rich, yet backed by a lively structure, allowing space for the cherry, currant, earth and iron flavors. Reveals well-integrated tannins, with a long finish. Best from 2024 through 2032.”*

