

# Poggio Stella

## Vino Nobile di Montepulciano DOCG 2021

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

**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.

**James Suckling:** *“An extremely floral wine focused on fresh violets and irises with a touch of rosewater. Medium-bodied on the palate, with supple fruit, graceful tannins and notes of red cherries and pomegranates. A tight, ripe finish that’s a bit chalky. Drink now.”*

**Vinous:** *“The 2021 Vino Nobile di Montepulciano Poggio Stella is dark and moody in the glass, mixing plum and blackberry aromas under an air of cedary spice and sage notes. This is silky smooth with depths of ripe wild berry fruits that ride a wave of brisk acidity. It tapers off tactile, long and just gently tannic, leaving nuances of tart blackberry and a tinge of sour citrus.”*

