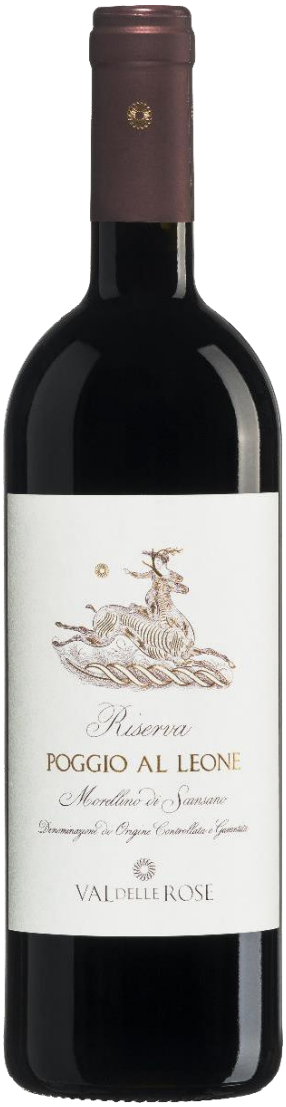
VALDELLEROSE

POGGIO AL LEONE
Morellino di Scansano Riserva DOCG
2022



Production area: Grosseto, zona Poggio La Mozza
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 90 q/ha
Vines per hectare: 4,800 vines/ha
Pruning technique: spurred cordon
Ageing: 24 months in barriques and tonneaux
Number of bottles: 17,000
Certification: Organic

Harvest notes: The 2022 growing season was marked by particularly hot and dry weather from spring onwards, with below-average rainfall and consistently high temperatures throughout much of the summer. Rainfall at the end of August, combined with favorable day-to-night temperature variations before harvest, supported optimal grape ripening. The harvest yielded healthy, concentrated grapes of outstanding quality, resulting in wines with remarkable intensity, structure, and elegance.

Tasting notes: The wine displays a very deep ruby-red color. On the nose, the bouquet evokes brandied cherries, accompanied by elegant notes of licorice, tobacco, and vanilla. On the palate, it is smooth and enveloping, with perfectly integrated tannins. Its substantial structure and elegance are complemented by a long, persistent finish.

Parings: Ideal with premium red meats, roasts, braised dishes, and game. Its smooth texture, substantial structure, and aromatic complexity pair perfectly with aged cheeses, truffle-based dishes, and rich preparations from the gastronomic tradition.

Recommended serving temperature: 18°C
Alcohol content: 14,5% vol.