

POGGIO AL TUFO

The vineyards of Poggio Al Tufo were planted with the vision of producing a classic expression of the coastal Maremma region's terroir.



Cabernet Sauvignon 2018

Toscana IGT, Italy

ESTATE

Poggio al Tufo is located in Tuscany's coastal Maremma region near Pitigliano, an historical Etruscan city known for its volcanic soils rich in tufo, a specific type of volcanic rock. The estate was the first of the Tommasi Family Estates to be located outside of Valpolicella, where the historical winemaking family is based. Seeing tremendous potential in this once swampy coastal stretch of Tuscany, the Tommasi family purchased 163 acres of land there in 1997. After a meticulous soil and climate analysis, the estate was replanted with selected clones of traditional and international grape varieties. Poggio al Tufo encompasses 3 estates in different areas of the Maremma, each with its own unique microclimate, but all sharing the influence of volcanic soil and Mediterranean breezes.

WINE

Poggio al Tufo Cabernet Sauvignon is a wine with an exuberant and decisive character that clearly reflects the Tuscan coastal terroir from which the grapes are sourced. The Rompicollo vineyard from which the grapes hail benefits from a Southern exposure and volcanic soils, which lends a marked minerality to the wine, and classic Cabernet flavors of black fruit that take on a lovely warmth while maintaining expressive spicy freshness.

VINEYARD

Soil Composition: The major soil type is tufo, a soil rich in volcanic rock. Vineyards are planted at high density, from 6,500-8,700 hl/ha, for maximum fruit quality.

WINEMAKING TASTING NOTE

Variety: 100% Cabernet Sauvignon

Fermentation and Aging: Fermentation takes place in stainless steel tanks at temperatures between 26- 30°C for ten days. The wine is then aged for 12 months in Slavonian oak.

Alcohol: 13%

93

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"Complex aromas of blackcurrants, walnuts, mushrooms and cigar box follow through to a full body with fine, chewy tannins and a long, flavorful finish." - JAMES SUCKLING, 12/2020