

Clante

Organic Wine

100% Merlot growing with the french style “Alberello”
IGT - Indicazione Geografica Tipica - TOSCANA MERLOT



Vignerone:

Iacopo Rossi

Soil:

Medium paste, skeletal, sandstone and marl

Altitude:

550 sml

Vinification:

In steel vat with a long maceration of 20-25 days

Maturation:

12 months in steel vat

Refining:

12 months chilling inside used french oak barriques

Alcohol:

14% VOL.

Production:

Around 1000 bottles per year

DESCRIPTION: Clante is Podere di Pomaio's challenge to characterize an international grape with the farm's unique terroir. The result is a merlot with a pale purple color, a bouquet that goes from plum to a violet touching intense aromas of graphite and flint with a hint of boise remembering tobacco, licorice and not so sweet spicy notes. At the palate is sharp, vertical, easy to drink with velvet tannins and memories of blackberries.

TRADITIONAL PAIRING:

Roasted guinea fowl with truffle

INTERNATIONAL PAIRING:

Duck in orange sauce and steamed pork belly

DAY: Sunday

WHEN: Sunday lunch with the family to impress your father in law

MUSIC: "Intro" The XX

BOOK: "Un Viaggio nel Sake" by Gaetano Saccoccio

MOVIE: "Lady Vendetta"

