

Pomaio Origini

Organic Wine

Sangiovese cultivated with cordon spur method
IGT - Indicazione Geografica Tipica - TOSCANA ROSSO



Vignerone:

Iacopo Rossi

Soil:

Medium paste, skeletal, sandstone and marl

Altitude:

550 sml

Vinification:

In steel vat with 15 days skin contact and fermented by indigenous yeast

Maturation:

24 months in 50hl steel vat

Refining:

3-6 months in bottle

Alcohol:

12,5% VOL.

Production:

6.000 bottles 0,75 l

DESCRIPTION: Pomaio Origini is a traditional wine with a contemporary taste. Vertical and elegant wine, quite fresh and with really delicate tannins. Fine notes of red-berries and traditional minerality of Pomaio's terroir.

TRADITIONAL PAIRING:

Stuffed Turkey and onions cooked in the oven, cod fish Arezzo style

INTERNATIONAL PAIRING:

Duck breast with red-berries and savoy cabbage

DAY: Wednesday

WHEN: Work brunch or easy dinner at home. Exactly the wine you would be expecting in a small non touristic wine bar in a side road in Tokyo or Paris

MUSIC: "Tous Les Garçons et les filles" by Francoise Hardy

BOOK: "Ask the dust" by John Fante or "Co-Opportunity" by John Grant

MOVIE: "2001 A Space Odyssey" by Stanley Kubrick