



# Cabernet Sauvignon 2016

## Toscana IGT

### 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. 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

*Soils:* 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.

*Grape Varieties:* 100% Cabernet Sauvignon.

### WINEMAKING

*Fermentation:* Fermentation takes place in stainless steel tanks at temperatures between 26-30°C for ten days.

*Aging:* The wine is then aged for 12 months in Slavonian oak.

### TASTING NOTE

Offering an intense bouquet of dark fruit, spices and licorice, the wine is well balanced and well structured, with plenty of fruit and good length. Perfect with pastas that have red meat sauces, white meats, and fresh cheeses.

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### WINE SPECTATOR, SMART BUY

"Dark and concentrated, with the vibrant structure imparting fluidity. Dill, blackberry, black currant and toasted spice flavors linger, with the dusty tannins sealing the deal."