



ALTA VALLE DELLA GREVE 'CAPOGATTO'

Toscana, Italy
Poggio Scalette

www.poggioscalette.it

Method & Production

Manual harvest of the grapes from hillside vineyards in Greve. Fermentation for 12 days in stainless steel tanks. Aging for 18 months in 225-liter oak barrels. Bottle refinement for a minimum of 8 months.

Tasting Notes

A personal project for Vittorio Fiore's son, Jurij. Intense aromas and of violet, cassis, blackberry, and tar, highlight this concentrated red. Fresh and well-balanced, dark berry fruit follows through on the palate which is smooth and concentrated.

Food Matching

Roast beef

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PG0320	Alta Valle della Greve 'Capogatto'	Cabernet Franc: 25% Cabernet Sauvignon: 25% Merlot: 25% Petit Verdot: 25% : 0%	2020	13.0%	Cork	6X0.75lt	No	No	No	No