



## RIGOMAR

COSTA TOSCANA IGT 2022

### DESCRIPTION

**ON THE NOSE** An intense bouquet with aromas of ripe plum, dark berries and raspberry, complemented by a delicate hint of pepper. Early maturation notes give the wine additional depth, while its layered complexity unfolds elegantly and seductively.

**ON THE PALATE** The fruity aromas continue on the palate, supported by lively mineral acidity and harmonious, well-structured tannins. The complex, powerfully balanced body impresses with a long, persistent finish, offering immediate enjoyment as well as a promising aging potential of 8–10 years.

### VITIGNI

Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot.

### VIGNETI

The grapes for this wine come from our vines, which are 25 years old. The vineyard is located in Gavorrano at 40 m above sea level, on a rather dry site with southwest exposure and optimal sunlight. The fertile soils combine sand, silt, clay and minerals, including pyrite, giving the wine structure, depth and a distinctive, unmistakable terroir.

### FOOD PAIRING

Pairs beautifully with hearty dishes of red meat, grilled or roasted, especially game and lamb, as well as flavorful, spicy cheeses.  
Serving temperature: 16 °C

### PRICE

750 ml 29,50 Euro

### VINIFICATION

The grapes underwent a gentle red fermentation with maceration and remontage, followed by natural malolactic fermentation. The wine was then carefully aged, allowing its structure and aromatic depth to fully develop.



### ANALYTICAL DATA

Contains sulfites  
Alcohol: 14 %  
Residual sugar: 0.6 %  
Acidity: 5 g/l

### WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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