



RIGOLÒ

IGT COSTA TOSCANA 2024

DESCRIPTION

ON THE NOSE An inviting, fruit-driven bouquet with aromas of blackberry and cherry, accompanied by spicy notes of Mediterranean scrubland and a hint of grilled rosemary. Expressive, lively, and marked by a warm, sun-drenched character.

ON THE PALATE On the palate, the wine is playful and harmonious, with juicy fruit and fine spice. A glass of pure joy, combining charm and lightness and turning the moment into a pleasurable experience. The finish is pleasantly spicy and animating.

VITIGNI

Cabernet, Petit Verdot and Alicante.

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

Ideal with robust meat dishes such as beef, lamb, or game, as well as slow-cooked dishes with aromatic depth. It also pairs beautifully with aged cheeses and Mediterranean cuisine featuring herbs and roasted notes.
Serving temperature: 16 °C

PRICE

750 ml 19,50 Euro

VINIFICATION

The different grape varieties are harvested at their optimal ripeness and vinified separately. After fermentation, malolactic fermentation takes place. The individual lots are then blended and aged in both stainless steel tanks and oak barrels, allowing the wine to develop balance, structure, and aromatic complexity.



ANALYTICAL DATA

Contains sulfites, Alcohol: 14,7 %
Residual sugar: 1,2 %; Acidity: 5,0 g/l
pH: 3,70

WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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