

# ENRICO SANTINI BOLGHERI POGGIO AL MORO



Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Dense ruby red color with purple hues. A powerful red, packed with black cherry, blackberry and plum flavors with a pleasantly spicy note. Concentrated on the palate with lots of fruit, acidity and tannin that complement each other harmoniously and provide the necessary freshness. Firmly structured, with sweet fruit and underbrush notes on the finish. Pairs perfectly with mushroom pizza, a Gruyère burger, ribeye steak and red meats. Organic.

The vineyards are located in the Bolgheri region of Toscana, Italy, where the clayey and calcareous soil components and the micro-climate help shape the grapes. The weather is Mediterranean, yet cool. The grapes are harvested by hand, in various stages, depending on the degree of ripeness. The grapes were vinified separately with maceration taking place over 3 to 4 weeks in temperature controlled conditions. Fermentation with indigenous yeast at controlled temperature in stainless steel tanks. Following fermentation, the wine remained for nearly 3 months in small French oak barrels. Further refinement in bottle before being released.

Enrico Santini was born and raised in the area of Bolgheri, and he decided at 32 years of age to devote himself to viticulture. His decision to plant vineyards and dedicate his life developed out of his love for the land and the microclimate of this spectacular Tuscan coastal area. This passion influenced his decision to implement organic practices within his vineyards, a further conviction on the part of Enrico to achieve a perfect harmony between the vine and terroir, thus obtaining the maximum results imaginable between the combination of these elements. Enrico has made a name for himself as one of the most dynamic and respected producers in the prestigious Bolgheri DOC. As one of the only wine producers in Bolgheri who was born and raised in the area, he has a deep commitment to the region that developed out of his love for the land. Enrico planted his first vineyard in 1998 and transformed the garage and the cellar of his house into a wine cellar. The estate produced its first wines in 1999 but was quickly recognized as one of the future stars under the Bolgheri appellation. The awards came early and marked out Enrico as a rising star, the true promise of Bolgheri wine.

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## *Tasting Note:*

### ENRICO SANTINI BOLGHERI POGGIO AL MORO

Sangiovese, Cabernet Sauvignon, Merlot & Syrah. Powerful, with black cherry, blackberry, plum & a spicy flavors; concentrated; the fruit, acidity & tannin complement each other harmoniously & provide the necessary freshness; firmly structured, with sweet fruit & underbrush on the finish. Organic.

## *Shelf Talker:*

### ENRICO SANTINI BOLGHERI POGGIO AL MORO



Sangiovese, Cabernet Sauvignon, Merlot & Syrah. Dense ruby red with purple hues. Powerful flavors of black cherry, blackberry & plum with a pleasantly spicy note. Concentrated; the fruit, acidity & tannin complement each other harmoniously & provide the necessary freshness. Firmly structured, with sweet fruit & underbrush notes on the finish. Pair with mushroom pizza, a Gruyère burger or a ribeye steak. Organic.

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