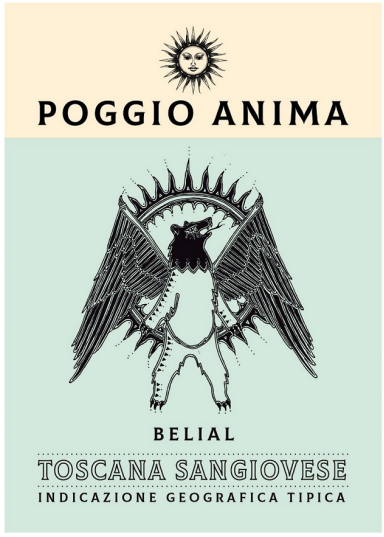

Poggio Anima

2019

'BELIAL'

Sangiovese | *Toscana - Italy*

ORGANIC VEGAN

Stats

Grapes: 100% Sangiovese
Vineyard: Single site in Chianti Colli Senesi
Vine Age: 28-48-years-old
Soil Type: Pliocene rocky, red clay
Viticulture: Practicing organic
Fermentation: Inoculated - stainless-steel
Skin Contact: 20 days
Aging: 9 Months: 85% Stainless Steel – 15% Slavonian Botti
Alcohol: 14%
Total Production: 15,000 cases

About

One of the four crown princes of hell. Roughly translated to 'without yoke' in Hebrew. It is believed that Belial is the purest definition of 'lawlessness.' The correlation is that much of what has come to be known as 'Supertuscans' or 'IGT' is simply lawless. People blending international varietals with indigenous varietals or not following the DOC laws and producing 'renegade wine.'

This is 100% Sangiovese sourced from a single vineyard near Siena, in the Chianti Colli Senesi zone, though not labelled as such. Winemaker, Riccardo Campinoti is a firm believer that the wine is made in the vineyard and when he found this one with mature vines (27-47-years of age) he knew he had something special. This is the fifth vintage from this site and the results are quite apparent. 2019 was a vintage that just kept on repeating itself, intense heat, cool, repeat...add rain...repeat...finally in mid-September a welcome dry, warm but cool night, spell set in and the quality of the fruit was very, very high. Ripe fruit, bright acid, ripe tannins.

The grapes were hand harvested and fermented whole berry including 20 days of skin contact to extract color but not too much tannin. Fermentation, both alcoholic and malolactic occurred in stainless steel tank and the wine rested in tank with a small percentage seeing neutral wood for an additional eight months prior to bottling.

Tasting Note

Dark ruby. Aromas of iris, rosemary & lavender, bright red cherries and mint explode from the glass. The youthful, easygoing palate offers juicy cherry, white pepper and clove hints alongside pliant tannins. This is a spot-on value that will drink well over the next couple of years.