

Fattoria di Magliano

Poggio Bestiale

50% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot

Named after the vineyard from which it is produced. Poggio Bestiale literally translated means hill of the beast

Tasting Notes:

Intense, bold aromas of cherry and raspberry abound. Full-bodied and persistent with smoky, spicy, and earthy flavors. Ripe, sweet tannins and ample acidity finish off this wine.

Pairs well with steak and game dishes.

Vineyards:

Region:	Maremma, Tuscany, Italy
Name:	Poggio Bestiale
Planting Density:	6,400 vines/hectare
Soil Composition:	Rich in skeletal elements
Elevation:	230 meters

Winemaking:

Harvest:	Hand-harvested during late September
Fermentation:	A 24-hour cold-soak is followed by 15-20 days at 28°C. The wine was left in contact with skins for 15 days with periodic pump-overs, punch-downs, and <i>delestages</i>

Aging:

16 months in 1st, 2nd, and 3rd use French oak barrels, followed by 6 months in bottle

Technical Data:

Alcohol:	14.5%
Residual Sugar:	3.3 grams/liter
Acidity:	5.6 grams/liter
Dry Extract:	35.7 grams/liter



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