



Rompicollo 2016

Toscana IGT

ESTATE

Poggio al Tufo is located in Tuscany's coastal Maremma region near Pitigliano, an historical Etruscan city known for its volcanic soils rich in tufo, a specific type of volcanic rock. The estate was the first of the Tommasi Family Estates to be located outside of Valpolicella, where the historical winemaking family is based. Seeing tremendous potential in this once swampy coastal stretch of Tuscany, the Tommasi family purchased 163 acres of land there in 1997. Poggio al Tufo encompasses 3 estates in different areas of the Maremma, each with its own unique microclimate, but all sharing the influence of volcanic soil and Mediterranean breezes.

WINE

Poggio al Tufo Rompicollo is a faithful expression of the terroir of the Alta Maremma, the coastal area of Tuscany in which the Poggio al Tufo vineyards are located. The wine is a blend of Sangiovese and Cabernet Sauvignon. The grapes are primarily sourced from a single vineyard site called Rompicollo in the town of Pitigliano, which benefits from southern exposure and volcanic soil rich in tufo, a type off volcanic rock. Poggio al Tufo Rompicollo reflects the extraordinary qualities of the Maremma growing area, which boasts hillsides with ideal exposure to sun and soils perfect for high-quality grapes.

VINEYARD

Soils: The major soil type is tufo, a soil rich in volcanic rock. Vineyards are planted at high density, from 6,500-8,700 hl/ha, for maximum fruit quality.
Grape Varieties: 60% Sangiovese, 40% Cabernet Sauvignon.

WINEMAKING

Fermentation: Fermentation takes place in stainless steel tanks at temperatures between 26-30°C for ten days.
Aging: The wine is then aged for 12 months in Slavonian oak.

TASTING NOTE

Offering an intense bouquet of ripe red cherries and other mature red fruits, the wine is well-balanced with good structure and length. Perfectly paired with pastas with red meat sauces, white meats, and fresh cheeses.



JAMES SUCKLING

"Aromas of blueberries, blackberries and flowers following through to a full body with firm and chewy tannins. A long and flavorful finish. Structured now. Needs two or three years to soften."