



PÒLLEO

2023

IGT TUSCANY POLLERA

750 ml.

Originally produced and bottled by:
Monastero dei Frati Bianchi
Società agricola srl
Monte dei Bianchi- Fivizzano (MS)

BOTTLE- Glass



CAPSULE- Plastic



CAP- Cork



TECHINICAL DATA

CHARACTERISTICS

Pollera is a native red grape variety that has its roots in the historic Lunigiana region, where it has been cultivated for centuries. The grapes, with thin-skinned berries, are vinified in steel. The wine obtained is then aged for at least 12 months.

In the glass, it shows a soft and delicate color.

On the nose, it expresses an aromatic range defined by elegance, with hints of cherries, small red berries, black pepper and balsamic-mineral nuances.

On the palate, it reasserts its fresh and dynamic taste, which has finesse as its main feature, driven by an average content of silky and deep tannins that amplify persistence and verticality.

- Year: **2023**
- Grape variety: **Pollera 100%**
- Alcohol vol.: **13%**

Identity Data

- Production area: Lunigiana
- Altitude: 350/400 m. slm
- Soil: Galestro- Alberese
- Exposure: East, Soth-East
- Grape harvest: 2nd / 3rd week of September

Vinification

- Destemming: Mechanical with stalk removal
- Maceration: 14 days on the skins
- Vinification: at a controlled temperature of 28°C
- Ageing: 12 months in amphora / oak woods
- Maturation: 12 months in bottle

CONTAINS SULPHITES

MADE IN ITALY