



Poggio Nibbiale

TOMMASO

IGT Toscana Rosso

Our vineyards are located in the hills of the Maremma between Scansano and Magliano in Toscana, 300 meters above the Tyrrhenian Sea with a magnificent view of the islands of Giglio, Elba, Montecristo and the Monte Argentario peninsula. Right from the start, we decided for organic viticulture and refrained from farming practices that aim primarily at a high yield. It is important for us to endow our wines with aromatic depth, refinement and complexity.



COUNTRY

Italy

VARIETAL

Sangiovese

SOIL TYPE

Clay & limestone
high minerality

VINEYARD

Hills of the Maremma
South-West exposure

HARVEST

Selective hand-picking

VINIFICATION

Maceration in wooden
Natural yeasts
24 months aging French tonneaux
6 months aging in bottle
6.000 bottles production

TASTING NOTES

Aromas of red fruits, strawberry, cassis, plum and tomatoes underscored by notes of leather, spices and salty mineral. The Tommaso derives its enormous longevity from its balance between physiologically ripe tannins, a dense and persistent fruit, the delicate acidity and a particularly elegant earthiness.

CERTIFICATIONS



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