

POGGIO la NOCE  
FIESOLE, ITALIA

# Paonazzo



**Characteristics of the vineyard** *Location of the vineyard:* Fiesole (FI)  
*Elevation:* 250 m  
*Size:* 2.5 hectares  
*Soil:* predominantly calcareous marl with alberese and galestro strata  
*Orientation:* South/South West  
*Vineyard density:* 5600 plants/hectare  
*Training system:* Guyot  
*Average age of the vines:* 12 to 18 years for the Sangiovese and 35 years for the Colorino

**Appellation** IGT Toscana Rosso

**Varietals** 50% Sangiovese and 50% Colorino

**Winemaking and ageing** *Yield:* 40 hl/hectare  
*Harvest period:* towards the end of September, manual harvest.  
*Fermentation:* After destemming and careful sorting on the selection tables, the grapes are fermented in stainless steel temperature-controlled vats, using indigenous yeasts.  
*Ageing:* the Sangiovese will age for in large oak casks (10 Hl) and the Colorino in barriques of French oak (225L) for 24 months, followed by another 24 months in bottle prior to being released.

**Bottles produced** 600 bottles

**Tasting notes** Intense red ruby color. The nose offers red and dark fruit aromas with scents of spices and even oriental spices. To the palate the wine presents great concentration with velvet like tannins, delivering elegance and long ageing potential.