



Capatosta IGT Rosso Toscana 2021

Poggio Argentiera

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| Type | Red wine |
| Origin | Italy, Toscana |
| Producer | Poggio Argentiera Toscana |
| Classification | IGT |
| Expansion | 18 months in barrique. 18 months in the bottle |
| Contents | 75 cl |
| Vintage | 2021 |
| Enjoyment phase | up to 11 years |
| Serving temperature | 18 - 20°C |
| Alcohol content | 14.5 % |
| Grape varieties | Alicante 5 %, Ciliegliolo 10 %, Sangiovese 85 % |
| Article no | 15964721 |

Comments

Soil: Vineyards in the Baccinello area - siliceous soils of alluvial origin with predominantly calcareous clay. Vineyards in the Alberese area - predominantly sand and silt.

Pairing

Roast meat, tagliatelle with mushrooms, lamb, mushroom risotto, grilled meat, gnocchi with meat sauce, rabbit, cold cuts and salami, sliced beef.

Tasting notes

The Capatosta has a deep ruby red colour with garnet hues. Its intense flavour combines the fruity richness of Sangiovese with Mediterranean elegance. The nose reveals tantalising notes of cherries, plums and a hint of coconut. On the palate, it is harmonious and flavoursome, with distinctive tannins and lively acidity for an impressive finish.