

POGGIO ALLE SUGHERE

Each of our wineries best reflects the climate and pedological features of the surrounding area, which produces both traditional and unique wines. The common denominator for all our wineries is the Sangiovese, which represents the predominant varieties of vine in each of the wines we produce, ranging from a minimum of 85% of the total blend up to 100% in the Brunello di Montalcino. Scientific research by the University of Siena corroborates our wineries' approach towards the production of Sangiovese. It reveals soil type and the bioclimatic index of solar radiation as being the fundamental parameters, which, in our case, prove to be very suitable soil with a grading standard of 4 out of a range of 5 for degrees/days of radiation.

These traits and the vast experience we have acquired in decades of work and experimentation, both in the fields and cellar, make us the only winery producing the 5 most famous DOCG wines in Tuscany. Therefore, we are the greatest experts in producing and sustaining Sangiovese in all its diversity and blending with other varieties.

The vineyards of our winery, Poggio alle Sughere, lie in the hills of the Tuscan Maremma, a few kilometers from the Tyrrhenian coast, the undisputed realm of the Mediterranean maquis. The harsh climate of this area is appeased by its proximity to the sea and the winery is protected from the salty, south-easterly Sirocco winds by the natural barrier of the mountains in the Uccellina National Park. The grapes grown here are painstakingly selected and require special care. The wines they produce are left to age in oak barrels to give our Morellino di Scansano rare, intense sensations.

