

Poggio alla Fame

IGT TOSCANA SANGIOVESE



In Poggio alla Fame, Sangiovese, vinified as a single-varietal wine, embodies the highest expression of the terroir of Central Tuscany.

Carefully selected from our finest vineyard and produced in limited quantities, this wine reveals an austere yet elegant character.

It appears brilliant and vibrant in the glass, with a ruby-red color and garnet highlights. On the nose, it is intense, offering delicate aromas of ripe red and black fruit, alongside floral notes of violet and sweet violet.

The bouquet evolves with balsamic, spicy, and toasted nuances, enriched by tertiary aromas that result from Sangiovese's slow aging in large oak casks.

On the palate, the wine is bold and structured, supported by refined, velvety tannins, a savory backbone, and a long, persistent finish.

Its ability to evolve over time is a defining trait, allowing the wine to develop further complexity and maturity in both aroma and taste.

Vineyard Insights

The name of the wine comes from the estate's oldest vineyard, which was once used for growing arable crops. Because the land was harsh and not very fertile, farmers in the past struggled to produce good harvests and, as the story goes, often went hungry. Today, however, these once-challenging soils have proven to be ideal for viticulture: the sun-drenched, well-ventilated rows of this vineyard now yield one of the estate's most prized wines.

Label Insights

The label features the most picturesque view of the Castelfalfi Borgo, with its medieval fortress overlooking the valley and the Sangiovese vineyard known as Poggio alla Fame. It also includes the image of a farmer working the land with a hoe, paying tribute to those who have tended these fields for generations.

Technical Sheet

CLASSIFICATION: IGT Toscana Sangiovese

VIENYARD ALTITUDE: 250 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Sangiovese (100%)

VINIFICATION: In-field grape selection, gentle pressing, and fermentation in temperature-controlled stainless steel tanks, with 21 days of skin maceration

AGING: 24 months in large Slavonian oak casks

SERVING TEMPERATURE: 16 – 18 °C (61 – 64 °F)

FOOD PAIRING: Red meats, mushrooms, truffle, and aged cheeses



Castelfalfi