



POGGIO ARGENTALE

The Essence of Vinci in Every Bottle

Azienda Agricola Poggio Argentale srl Località Apparita, Via Martello 72 – 50059 Vinci (FI), Italy
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ABOUT US: HERITAGE AND VISION

Located in Vinci, the birthplace of Leonardo, Poggio Argentale winery has been the guardian of a winemaking tradition dating back to 1970. With a turnover exceeding 3 million euros and 20 hectares of vineyards, we combine manual vine care with the most advanced vinification technologies.



WHITE WINES: MEDITERRANEAN FRESHNESS

1. POGGIO ARGENTALE – VERMENTINO TOSCANA IGT *The vibrant protagonist of our selection.*

- **Visual Profile:** Pale straw yellow with golden reflections.
- **Bouquet:** Notes of white fruits, Mediterranean herbs (sage), almond, and wildflowers.
- **On the Palate:** Well-rounded, savory, and pleasantly fresh.
- **Technical Data:** Alcohol 13% vol. | Serving Temperature: 10°C.
- **Food Pairings:** Fish dishes, shellfish, and raw seafood.



2. BORGANO – TOSCANA IGT BIANCO (Cobalt Capsule) *Elegance and conviviality in every sip.*

- **Characteristics:** Delicate aromas of white-pulp fresh fruit on a pale straw-yellow background.
- **Experience:** Balanced body with a pleasant acidic note that enhances its freshness.
- **Technical Data:** Alcohol 12.5% vol. | Serving Temperature: 8°-10°C.
- **Food Pairings:** Aperitifs, light first courses, and steamed fish.

RED WINES: STRUCTURE AND PASSION

3. BORGANO – CHIANTI DOCG (Gold Capsule) *The ambassador of Tuscan tradition worldwide.*

- **Profile:** Intense red with elegant purple reflections.
- **Tasting Notes:** Complexity of plum and black cherry; smooth and persistent tannins.
- **Technical Data:** Alcohol 12.5% vol. | Serving Temperature: 18°-20°C.
- **Food Pairings:** Florentine steak, game, and aged cheeses (Pecorino/Parmesan).

4. BORGANO – TOSCANA IGT ROSSO (Purple Capsule) *Strength and smoothness for traditional cuisine.*

- **Characteristics:** Deep ruby red. Notes of blackberry, cherry, and hints of iris.
- **Experience:** Young, dynamic, with enveloping and silky tannins.
- **Technical Data:** Alcohol 12.5% vol. | Serving Temperature: 18°-20°C.
- **Food Pairings:** Tuscan cured meats, wild boar ragù, and red meats.



POGGIO ARGENTALE ROSSO IGT The perfect balance between strength and drinkability.

- **Characteristics:** A blend that combines the character of Sangiovese with a modern structure.
- **Profile:** Vibrant ruby red color. The nose offers scents of small red fruits and floral notes. Harmonious on the palate with soft tannins.
- **Food Pairings:** Ideal with pasta with meat sauce, roasted white meats, and medium-aged cured meats.



POGGIO ARGENTALE

Gradazione 12.5% vol.

Temperatura di Servizio 18° / 20° c

Descrizione colore rosso con riflessi porpora. Al naso esprime complessità e intensità, caratterizzato da note fruttate di prugna e amarena. In bocca è fine e di medio corpo, la rotondità è espressione di tannini morbidi e delicati che sostengono un finale lungo e sapido. Ottimo in abbinamento a taglieri di affettati e formaggi.



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SPECIAL SELECTIONS AND SPARKLING

SPARKLING WINES (Bianco & Rosato Frizzante) Designed for celebrations and a younger audience.

- **Style:** Fresh, lean, and fragrant wines created for conviviality without sacrificing artisanal quality.



POGGIO ARGENTALE

Gradazione 11.5% vol.

Temperatura di Servizio 10° / 12° c

Descrizione Colore rosa chiaro. Il bouquet è fragrante e fresco con aromi di ciliegia e piccoli frutti di bosco. Al palato è vivace e brioso, con buona freschezza e piacevoli aromi fruttati. Ideale da bere come aperitivo o per accompagnare primi piatti o degli antipasti di mare.



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POGGIO ARGENTALE

Gradazione 11.5% vol.

Temperatura di Servizio 8° / 10° c

Descrizione Vino frizzante Toscano con perlage fine, cremoso e mai invadente, unito alla freschezza, lo rendono piacevole, da degustare in ogni occasione. Nel calice ha un colore giallo paglierino tendente al verdolino, al naso si esprime con sentori che ricordano gli agrumi, fiori bianchi e mela verde.



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QUALITY AND RELIABILITY

Every bottle of Poggio Argentale is the result of meticulous management and a constant commitment to excellence. We are the ideal partner for large-scale retail trade) and international distributors, guaranteeing commercial solidity and territorial authenticity.