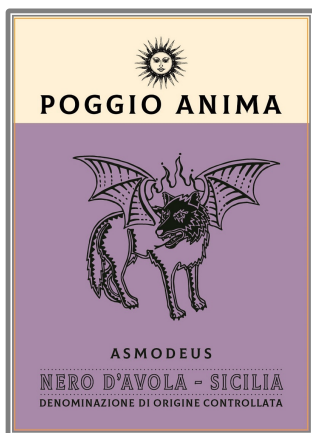




Memento Audere Semper

# POGGIO ANIMA 'ASMODEUS' NERO D'AVOLA

SICILA DOC - ITALY



## THE WINE

In the Book of Tobias, an ancient Hebrew text, Asmodeus is the Demon of Lust. It is said that when Cain killed Abel, Adam and Eve separated for 130 years. During this time, Adam was tempted by Naamah and Lillith, two demons of prostitution. Asmodeus is the offspring of the relationship between Naamah and Adam. Nero d'Avola is lustful and pleasurable; rich, peppery and opulent.

The vineyard is located in central Sicily, in the province of Caltanissetta, at about 1,600 feet above sea level. The altitude, together with the distance from the sea ensures great condition for ripening the Nero d'Avola. The vines are planted south facing following the vertical trellis system on sandy and clay rich soil using guyot pruning. After the very cool 2018 vintage and fiery hot 2017 vintage, 2019 was a truly classic and ideal vintage. Balance and elegance abounded, despite some peak summer spikes.

After a much needed few hours in a refrigerated space, the grapes were destemmed and cold soaked on the skins for four days. A gentle pressing to stainless steel tank where they were vinified at a relatively warm temperature for optimum extraction. The wine then spent six months in used 500L French tonneau offering very little oak influence but softening the tannins. It finishes in stainless steel for an additional three months to settle prior to bottling.

## THE STATS

<b>Vintage</b>	2019
<b>Grapes</b>	100% Nero d'Avola
<b>Viticulture</b>	Practicing Organic
<b>Vineyard</b>	Single site in Caltanissetta
<b>Soil Type</b>	Volcanic sand & clay
<b>Vine Age</b>	27-years-old
<b>Fermentation</b>	Inoculated
<b>Aging</b>	6 months in 500L French tonneau followed by 3 months in stainless steel
<b>Alcohol</b>	14%
<b>Production</b>	15,000 cases

## THE PRESS

None on Current Vintage