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LE POGGETTE

Gambero Rosso Editore

Slow Food Editor

“Italian Wines 2002”

Fattoria Le Poggette

Our tasting panels were struck by the quality of Fattoria Le Poggette’s wines. The estate is situated near the Montecastrilli and has 12 hectares of enviably sited vineyards, mainly planted with red varieties such as canaiolo, Sangiovese and Montepulciano. It is with a wine made solely from Montepulciano that the estate really shows its paces. The ’98 Montepulciano, like its predecessors, easily slots into the Two Glass category. The colour is a beautifully dense ruby red. There is great vibrancy of ripe red berry, plum and liqueur cherry fruit on the well-integrated, clean nose. The palate is full and rich, and has ripe tannins. In contrast, the Canaiolo ’99 is more immediate, with a strawberry and cherry-like nose, and a full-bodied palate with marked youthful, primary flavours. Next on the list is the Umbria Grechetto ’00, which shows well. The colour is a deep golden yellow, introducing a good array of ripe apple, citrus fruit, damson and summer flower aromas. The palate is intense, full and rich, with a fruitiness strongly reminiscent of quince. The Colli Amerini Superiore ’99 is naturally more simple but its aromas are flawless and it has good drinkability.

Fattoria Le Poggette – Loc. Le Poggette – 05026 Montecastrilli (TR)

Grechetto ’00	2 glasses
Montepulciano ’98	2 glasse
Canaiolo ’99	2 glasses
C. Amerini Rosso Sup. 99	1 glass

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Fattoria Le Poggette

Founded in 1965, this estate, situated on the outskirts of Montecastrilli and owned by Giorgio Lanzetta, has 18 hectares of dedicated vineyard planted to sangiovese, canaiolo, Montepulciano and grechetto. The vineyards give around 70,000 bottles a year. Three wines with the Le Poggette stamp showed particularly well at our tastings, the Torre Maggiore, the Colli Amerini and the Canaiolo. Let’s start with the newly-denominated Umbria Rosso Torre Maggiore ’99, which was previously bottled as a varietal Montepulciano. It is from a blend of subvarieties of Montepulciano d’Abruzzo and ages for 18 months in tonneaux. The colour is purple-ruby. The fruity notes of cherry and blueberry on the nose are well integrated with elegant oakiness that is beautifully judged in amount

and comes from good quality wood. The wine is powerful and intense on the palate, with inviting flavours of small wild berry fruit and an even tannic weave throughout. Still at the Two Glass level, we have Colli Amerini Rosso Superiore '00, from Sangiovese with small amounts of canaiolo and Montepulciano. It is deep ruby in colour, then the nose has good complexity and is softly fruity. The palate develops consistently and evenly, giving intriguing hints of citrus peel and cinnamon on the finish. The Cannaiolo '00 is well styled and characterized by warm, ripe fruitiness.

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C. Amerini Rosso Sup. '00	2 glasses
Umbria Rosso Torre Maggiore '99	2 glasses
Umbria Canaiolo '00	1 glass