

# MÁYA



## POGGIO AL PINO

A.D. 1872



### APPELLATION

TOSCANA WHITE INDICAZIONE  
GEOGRAFICA TIPICA

### GRAPE VARIETY

100% TREBBIANO TOSCANO (OLD  
VINES AND ALBERELLO)

### VITICULTURE

White wine from the old MÁYA vineyard, completely grassed with wild species. The soils are clay loam, with presence of ferrous and calcareous concretions (fossil shells) in depth. The growing system is the traditional bow or inverted system. The vineyards are managed in accordance with Organic, Biodynamic and Vegan farming standards.

### WINEMAKING

The winemaking process takes place in spherical terracotta wine vessels from Impruneta. Here, the must is left in contact with its skins and seeds for a time that varies from year to year.

### DESCRIPTION

It has a bright, medium yellow color. On the palate, it is full-bodied, fresh, savory, and elegantly structured. The finish is distinguished by delicate, well-integrated tannins that invite you to take another sip. The nose immediately reveals yellow peach, acacia flowers, and balsamic notes of catmint. Notes of bread crust integrate perfectly with a mineral finish and an elegant hint of flint.

### PACKAGING

Cork: One-piece cork, rigorously 100% natural, obtained by a totally ecosustainable process and guaranteed by bottle replacement if the wine is found to be having problems arising from the cork. Bottle: Burgundy from France in recycled glass, 100% from environmentally sustainable process. Capsule: Poly-laminate or High Quality Shrinkable Material made from 100% recycled materials. Labels: 100% recycled paper with environmentally friendly adhesives and water-based colors. Cardboards: from 100% recycled raw material and water-based colors. Wooden case: from 100% natural wood and water-based colors. Strapping: from 100% recycled raw material.

### VINTAGES

2020 – 13.0% ABV – 600 bottles (750ml)  
2021 – 12.5% ABV – 1135 bottles (750ml)  
2022 – 13.5% ABV – 1346 bottles (750ml)

POGGIO AL PINO 1872 SRLS

Cerreto Guidi Firenze | P.I. 06973160481 | +39 3455804703 | [info@poggioalpino.com](mailto:info@poggioalpino.com)