

POGGIO ANIMA ASMODEUS NERO d'AVOLA DOC 2023





\$20.99

The Demon of Lust from Sicily. Dark yet pleasurable!

Product Code:	6091	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Sicily	Volume:	750ml
Sub Region:	Terre Siciliane IGT	Alcohol:	13.0%
Style:	Red	Grape:	100% Nero d'Avola
Variety:	Nero d'Avola		





Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Poggio Anima Asmodeus is 100% Nero d'Avola from a vineyard in Caltanissetta, Sicily, 1,600 feet above sea level. The vines are 25 years old and grown on Volcanic Sand & Clay.

Poggio Anima is a new label for Vino Fino, but based on the quality to price ratio of these wine, we think they may become a go to for many of our customers wishing to experience some tasty Italian wines. Offering plenty of drinkability, in a way that only the Italians seem to manage, these wines offer something different to have with your next hearty meal, be it pizza, pasta or anything else the Italians seem to have mastered! And the coloured labels attract as much attention as what's in the bottle with all the reds named after fallen angels. This Nero d'Avola, named after Asmodeus, the Demon of Lust, is as dark and pleasurable as you would imagine.

Winery notes (2023 Vintage)

"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.

Of all of the varietals of Italy, Nero d'Avola is as lustful and pleasurable as it gets. Rich, peppery and opulent. It has many of the same characteristics of Syrah and is the most important grape of Sicily.

Dark garnet. Notes of ripe plums, leather, garrigue and pepper on the nose, with ripe black cherry and a touch of candied berry on the palate. Finishes with fruit sweetness and a licorice note with soft gripping tannins to hold it all together."

91/100 Sam Kim, Wine Orbit, October 2023 (2021 Vintage)

"Attractively ripe and inviting, the bouquet shows sweet cherry, dried herb, game and toasted almond notes, followed by a beautifully weighted palate that's juicy and finely textured. Well framed by grainy tannins, finishing long and pleasingly dry. At its best: now to 2026."

88/100 Cameron Douglas MS, November 2023 (2021 Vintage)

"Ripe red berry fruit flavours with raspberry and plum, a light milk chocolate and fine baking spice flavour spectrum. Fine tannins with moderate acidity. A fleshy textured wine with contrasting tannins and acidity and flavours of plum and red berries, a violet and milky chocolate note. Best drinking from 2023 through 2026."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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