



PRESS FOLDER



IL POGGIOMANDORLO IGT TOSCANA ROSSO

Poggiomandorlo is our top wine, an excellent example of how a terroir can be expressed using international varieties of grapes. The Cabernet Franc and Merlot grapes, strongly characterized by our terroir, create a wine particularly well suited for aging in wood over long periods of time.

Annata: 2010

Grape blend: Merlot - Cabernet Franc

Age of the vineyards: vines planted between year 2001 and 2002

Type of soil: clay and limestone marl soil

Exposure and altitude: north/west - 1313 feet asl (400 meters slm)

Training system: spurred cordon

Plantation density: 6000 vines/ha

Harvest: the grapes are harvested and sorted by hand.

Average Yield: 5000 kg/ha

Vinification: fermentation in stainless steel vessels at a controlled temperature between 22 and 24° C. with multiple daily pump-over processes. Maceration time: from 18 to 21 days with chemical and sensory analysis throughout the whole period.

Aging: 18 months in new French oak barriques

Characteristics: an intense vermilion red wine with shades of violet. The aroma has fruity notes of blueberries, blackberries and black currant enriched by hints of vanilla and chocolate coming from the wood. The mouth-feel is of a well structured, full-bodied wine with an intense tannic favour and a very long after-taste enhanced by balsamic notes. Its characteristic acidity gives Poggiomandorlo remarkable freshness and great potential for evolution over the years.

Alcohol by volume: 14,5%

Food pairings: first courses with game sauces, spicy roasted meat, stewed and braised red meat, civet. Matured cheese. For those who dare... plain bitter chocolate.

Serving suggestions: Large balloon glasses. Best serving temperature 18° C., decanting is strongly recommended.



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