



## IL VIGNETO DI POGGIO IGT TOSCANA ROSSO

**Il Vigneto di Poggio** is the last born wine in Poggiomandorlo. It fully shows the great versatility of our terroir which is able to express great varietal rigor even with international vines.

**Vintage:** 2016

**Grape blend:** 100% Merlot

**Age of the vineyards:** vines planted between 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 ranging between 14 and 16 C. with gentle daily pump-over processes. Maceration time: from 8 to 12 days with chemical and sensory analysis throughout the whole period.

**Aging:** 12 months in stainless steel vessels

**Characteristics:** intense ruby purple red color with shades of violet. Varietal olfactory notes of fresh, withered flowers and sweet fruits. Delicate acidity. Integrated in a sip which fully expresses the softness and drinkability of Merlot.

**Alcohol by volume:** 15%

**Food pairings:** pasta with meat sauces, white and red meats, cured meats and medium seasoned cheese.

**Serving suggestions:** Medium balloon glasses.

