



IL VIGNETO DI POGGIO IGT TOSCANA ROSSO

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

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: 14%

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

Serving suggestions: Medium balloon glasses.

