

POGGIASSAI

Producer **POGGIO BONELLI**



Appellation

Toscana I.G.T.

Wine Type

Red

Vintage

2010

Grape Variety

85% Sangiovese, 15% Cabernet Sauvignon

Sensory Characteristics

A wine with great personality, intense ruby red in colour. The nose opens with a bouquet of red fruits, mushroom, tobacco, pepper and chocolate. Soft on the palate, its texture is lavish and well-structured, rich in well-balanced tannins, never too exuberant in alcohol and freshness.

Harvest

Usually for the Sangiovese takes place during the third week of September, for the Cabernet just across the sangiovese period.

Vinification Process

Traditional, with fermentation in stainless steel vats at a strictly controlled temperature (max 28/30° C), followed by lengthy maceration on the skins for about 20 days. Aging for 16-18 months in small French oak barrels, followed by 6 months in the bottle.

Alcohol Content

14%

Soil Type

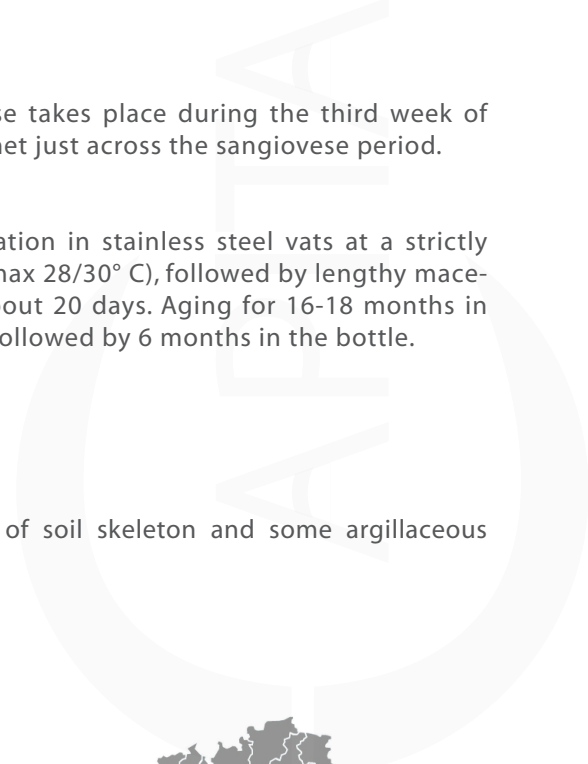
Tufaceous with presence of soil skeleton and some argillaceous schist.

Vine Cultivation System

Spurred Cordon

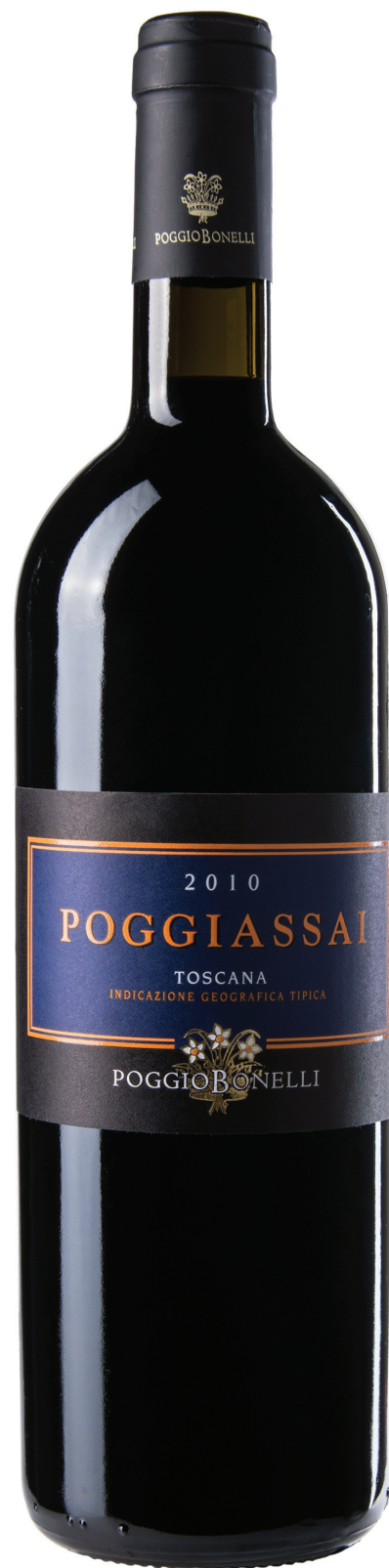
Grape Yield

50 quintals per hectare



PRODUCTION ZONE

Country: Italy
Region: Tuscany
Area: Castelnuovo
Berardenga - Siena



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