



POGGIO AI GINEPRI ROSSO 2003

BOLGHERI DOC ROSSO

Poggio ai Ginepri – Bolgheri DOC – is composed of Cabernet Sauvignon, Syrah and Merlot vinified separately and extracted by soft pressing. A nice wine with defined structure and pronounced concentration.

The wine's olfactory panorama is ample and profound while at once immediate and present. An intense structure characterizes this wine, but with a beautiful softness and a remarkably clean finish.

COMPOSITION

Cabernet Sauvignon 50% Syrah 30% Merlot 20%

VINIFICATION

Following destemming and gentle pressing, each variety is produced separately. Fermentation and maceration occur in stainless steel tanks for about 15-20 days at a controlled temperature never exceeding 28°C. Half of the wine is then put into 225-liter barrels made of used French and Hungarian oak, where malolactic fermentation takes place. The other half of the wine is aged in stainless steel tanks. Afterwards, the final blend is made and, subsequently, the wine is bottled.



TERROIR

Altitude:	80/100 M. ASL
Vineyard exposure:	OVEST
Plant density:	6500 PLANTS/HA
Yield per hectare:	90 QA/HA

CLIMATE

The weather in 2003 was undeniably unusual with very high temperatures and scarce rainfall. Nonetheless, the vineyards of Argentiera benefited from constant breezes from the sea, just 2km away, and their position at an altitude of 150-200m a.s.l. above the Bolgheri plain. Harvest began the last week of August with Merlot and continued until September 10. Cabernet Franc was harvested in mid-September and Cabernet Sauvignon between the last week of September and October 9.

