



## POGGIO AI GINEPRI ROSSO 2004

### 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

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Cabernet Sauvignon 50% Syrah 25% Merlot 25%

### VINIFICATION

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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

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

## CLIMATE

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After a rainy autumn followed by a winter with fairly low average temperatures, the development of vegetation in 2004 was delayed compared to previous years carrying into the veraison and maturation phases. Argentiera's vineyards took reprieve from the constant ventilation of the sea and their altitude above the plains of Bolgheri. The season progressed in such a way that the grapes were able to excel until the end of October. Harvest was delayed by a few weeks until the grapes were able to reach an optimal qualitative and quantitative state.

