



## POGGIO AI GINEPRI ROSSO 2005

### 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, vegetative development in 2005 was delayed by 10-12 days in respect to previous years. Spring emerged with very good weather conditions encouraging the vines to develop well. June, July and August were mild, with average temperatures around 24°C, so that grapes ripened very slowly in perfect health. Harvest started with Merlot on September 15, followed by Cabernet Franc the last week of September and Cabernet Sauvignon from the end of September through October 10.