



## POGGIO AI GINEPRI ROSSO 2006

### 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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Following a mild winter and spring, the 2006 vintage was characterized by little rainfall during the summer months which caused for very small berries and consequently a lower yield per hectare during harvest. August was cool, with temperatures below average which brought the plants back to normal seasonal growth development. September and October were sunny months with just a few intense occasions of precipitation in the second part of September. These conditions allowed grapes to ripen perfectly with an excellent quality standard. Harvest started during the second week of September with Merlot, followed by Cabernet Franc and Syrah, and finally Cabernet Sauvignon in mid-October.