



## POGGIO AI GINEPRI ROSSO 2007

### 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 30% Merlot 20%

### 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 very mild winter, we expected early budbreak, but in reality it occurred just a few days in advance. April and May were temperate, allowing the fruit to set a few weeks in advance. Precipitation was reduced to intense, sporadic events. Veraison and early maturation for all varieties was homogeneous with lower than average quality in the bunches that led to a thinning by hand. Summer was quite cool, with a short period of heat stress at the end of July/ Short rains at the beginning and end of August balanced the water situation and allowed for perfect ripening with a great ratio of acidity and sugar. Harvest lasted from the beginning of September with Merlot to October 5 with Cabernet Sauvignon, about a week ahead of schedule.