



## POGGIO AI GINEPRI ROSSO 2008

### 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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Winter of 2008 was relatively mild and not particularly rainy. Temperatures fell around the middle of March, remaining below the seasonal average for roughly three weeks. This delayed plant growth by about 10 days, with repercussions on the subsequent phenological phases (blossoming and veraison). Frequent rain fell during the blossoming period with a considerable and unfortunate drop in temperatures, causing production to fall to 20% less than normal. Summer was generally settled, apart from water stress and an unusually hot period between the end of August and the first half of September. The course of ripening nonetheless remained standard for all varieties; however harvest periods were very close together.