



## POGGIO AI GINEPRI ROSSO 2009

### 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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A long, severe winter with temperatures averaging between 0-7°C was followed by a spring with plenty of rain, re-balancing water resources which had been lacking since 2003. Slower plant growth in the spring was caused by low temperatures until June, when summer kicked off with sunny, hot, and dry conditions from mid-June through mid-September. This favorable seasonal trend let to fully ripened grapes, at times in advance, and an early start to harvest. Late September brought a few days of rain, threatening the last of the Cabernet Sauvignon, but excellent ventilation allowed the grapes to dry immediately without suffering damage.

