



## POGGIO AI GINEPRI ROSSO 2010

### 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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Below average temperatures in the winter allowed vines to have necessary rest. Mid-March saw a heavy snowfall and Spring was colder than usual with heavy rainfall. The seasonal development brought a delay in budbreak and veraison and a slower plant growth in the initial stages. July was hot with plenty of sunshine and no rain, allowing the plants to develop well, while August brought about 70 mm of rainfall but with temperatures withstanding above 32°C. Harvest began 2 weeks later than usual because of Spring's delay, finishing in mid-October with overall excellent polyphenolic development and balance in sugars.