



POGGIO AI GINEPRI ROSSO 2011

BOLGHERI DOC ROSSO

Poggio ai Ginepri – Bolgheri DOC – is composed of Cabernet Sauvignon, Syrah, Merlot and Petit Verdot 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

Cabernet Sauvignon 40% Syrah 30% Merlot 25% Petit Verdot
5%

VINIFICATION

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

Altitude:	80/100 M. ASL
Vineyard exposure:	OVEST
Plant density:	6500 PLANTS/HA
Yield per hectare:	90 QA/HA

CLIMATE

After a long, harsh winter, spring was marked by abundant rains and below average temperatures which continued throughout May. Only in June did temperatures rise and reach seasonal average, with a few hot days favoring plant growth. The subsequent summer months were sunny and very hot, with just 2 days of summer thunderstorms at the end of July. The last weeks in August were extremely hot and harvest began well in advance, first with Merlot and following into September with Cabernet Franc and Syrah. The last plots of Cabernet Sauvignon were harvested in the last 10 days of the month. Alcoholic strength was higher with ideal levels of phenolic maturity. Merlot is the varietal that benefited most, expressing intense aromas and an excellent structural quality.