



POGGIO AI GINEPRI ROSSO 2012

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 45% Syrah 30% Merlot 20% 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

A particularly long, harsh winter hit Bolgheri with occasional snowfall and temperatures below 0°C for over 10 days in February. The following Spring was characterized by modern temperatures and rainfalls, but no issues with downy mildew or powdery mildew. Starting in June, temperatures increased substantially compared with 2011 reaching normal seasonal averages of 24°C which favored plant development and the onset of fruit. Considerable diurnal temperature changes over the summer months bode well for perfumes and polyphenols in the grapes. Harvest began early and ended early, on October 5, with excellent maturity.