



POGGIO AI GINEPRI ROSSO 2013

BOLGHERI DOC ROSSO

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

Cabernet Sauvignon 50% Syrah 25% 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

Winter temperatures were average, and in the spring months of 2013, rainy and sunny days alternated. Temperatures were well below the seasonal average and carried into June delaying the growth of the vines. Low temperatures and heavy rains during the onset of fruit were responsible for lower yields. Summer was hot and short, rare rainfalls proved beneficial for the vines. A warm, dry September ensured perfect phenolic ripeness.