



POGGIO AI GINEPRI ROSSO 2014

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 20% Petit Verdot 10%

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 wet winter gave way to an uncharacteristically dry and sunny spring that favored the beginning of the vineyards' vegetative stages. From June through the beginning of August, unusual weather conditions saw sunny days alternating with stormy ones, where median temperatures were below the seasonal average. Veraison was about a week later than normal, but during the second part of August conditions stabilized and remained sunny through September allowing the grapes to carry out a full, healthy maturation. The constant ventilation offered by the Mediterranean Sea and the unique positioning of Argentiera's vineyards prevented humidity stagnation.