



POGGIO AI GINEPRI ROSSO 2015

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

Cabernet Sauvignon 50% Syrah 30% Merlot 20%

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

The winter of 2015 was not too cold, with plenty of rainfall, which however fell on only a few days. A mild spring came early, bringing temperatures within the seasonal average and weak, sporadic rainfall. The summer began on the same dry note, with particularly high average temperatures in June and July. Temperatures in August were in line with the average for the season, but abundant rainfall allowed the harvest to begin at the usual time of year. Cabernet Franc was harvested on September 18th, Cabernet Sauvignon on the 23rd.