



## POGGIO AI GINEPRI ROSSO 2016

### BOLGHERI DOC ROSSO

Poggio ai Ginepri – Bolgheri DOC – is composed of Cabernet Sauvignon, Cabernet Franc, Merlo, 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

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Cabernet Sauvignon 40% Merlot 30% Cabernet Franc 20%  
Petit Verdot 10%

### VINIFICATION

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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

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

## CLIMATE

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A rather mild winter, with sufficient rains. Budbreak came early, and springtime was characterized by humidity. With the arrival of summer - warm, bright, and particularly dry - the growing period was slowed, favoring a thickening of the skins around the grapes, an accumulation of tannins and a rapid maturation of the seeds. In the Bolgheri area, the warm, dry temperatures extended through September, with a period of abundant rain that helped the Merlot and Cabernet Franc from the highest vineyards to produce grapes with an exalted richness and maturity. Today, the 2016 vintage - particularly dense and balanced - enters into the echelons of the decade's greatest vintages, along with 2010, 2012 and 2015.