



POGGIO AI GINEPRI ROSSO 2017

BOLGHERI DOC ROSSO

Poggio ai Ginepri – Bolgheri DOC – is composed of Cabernet Sauvignon, Cabernet Franc, 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% Merlot 30% Cabernet Franc 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

After an extremely mild and dry winter, the vine's shoots emerged about 10 days earlier than the historical norm, followed by an abrupt slowing of growth due to a week with very low temperatures. A total absence of rain continued throughout the spring, a favorable situation for health and vegetative development. Water stress began to be worrisome during the summer, given the total absence of rain.

On the most sensitive soils, the drought was feared to provoke blockage of the plants - a dire phenomena - which was countered by careful monitoring and attention in the vineyards. Torrid temperatures continued through August, consistently soaring above 30°C, which led to an early harvest of various parcels of Merlot. Fortunately, September began with a rainfall of 30mm, followed by another of 40mm, ensure maturation for Cabernet Franc and Cabernet Sauvignon without excessive concentration of sugars. Harvest ended with a parcel of Cabernet Sauvignon next to the cellar on September 26th, 10 days ahead of 2016.

The production was 15% less than average, but the quality is very good with wines that seem to have absorbed the summer heat without suffering imbalance.