



POGGIO AI GINEPRI ROSSO 2018

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

The year began with a generally mild winter and heavy rain. In February came the cold, with days recorded as low as -6°C, a rare occasion for the Bolgheri area. In spring, budding in April was delayed but without cause for alarm. Plentiful rains in May and June (178 mm) compromised the defense mechanisms of the plant in an already fragile phase: here, timeliness in the vineyard and the welcome exposure to sea winds were fundamental in the health of the vineyards in order not to compromise production. Summer was dry as usual, although average temperatures were lower than in recent years, peaking in the first week of August. Veraison was a bit slow, especially for certain varieties such as Cabernet Franc. The abundant spring rains guaranteed a long, slow maturation leading up to a sunny September that allowed us to arrive at the right maturation in each microzone. Harvest began on September 5th with the first parcels of merlot, followed by vermentino on the morning of September 18th. The end of September brought in the fresh and ventilated parcels of "Argentiera e Ginestre" merlot, followed by cabernet franc. Harvested concluded with cabernet sauvignon, harvested between the final days of September and October 5th.