



## POGGIO AI GINEPRI ROSSO 2020

### 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

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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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The harvest, which started on the second week of September, was characterized by a quick picking of perfectly ripe and healthy grapes, which were brought to the cellar between one rainy day and another. The climatic trend turned out to generally be favorable in a year that has been particularly dry, with little rain that only started from mid-May onwards. Summer had been regular and dry, without excessively high temperatures. A storm at the end of August has poured 40 mm of rain that has been essential to the final phase of ripening of the grapes. The patient wait for the perfect polyphenolic maturation of the red grapes has enabled the harvest of Argentiera Merlots characterized by incredible fruit and excellent productivity. Production and quantity of Vermentino and Syrah grapes were equally outstanding. In time for harvest, the Cabernet Sauvignon vineyards located along the Aurelia yielded perfect quality grapes for Poggio ai Ginepri. The Cabernet Franc grapes harvested between 24 September and 1 October from the Ventaglio vineyard are the promise of excellence. The second half of September saw a sudden change in temperature, with averages below 20°C, and unusual rain along the coast of Bolgheri, so the Cabernet Sauvignon harvest, especially in the high areas of Argentiera, had been sped up in order to bring grapes at the height of their expression in terms of ripeness and balance to the cellar, and prevent the rain from washing away all the richness that the fruit contained. Fortunately, the grapes have not shown any sign of watering down but have immediately expressed aromatic delicacy and a certain elegance that distinguish them from the fruits harvested at the beginning of September. On October 6, the Cabernet Sauvignon grapes from the “campetto” vineyard were picked, completing a harvest that left everyone highly satisfied and committed. The wines produced present outstanding balance and have blended in tannins, acidity and aromas, ensuring a vintage endowed with balance and longevity.