



POGGIO AI GINEPRI BIANCO 2015

TOSCANA IGT

Intense straw yellow in color. Fresh on the nose with fruit-forward notes of pear, banana and apricot. On the palate, floral tones of lavender and white flowers in addition to a certain herbaceousness defined by wild sage. On the palate, the wine is fresh and easy drinking; truly well balanced. A long, flavorful finish is pronounced by aromatics and definitive minerality.

COMPOSITION

Vermentino 60% Sauvignon 30% Viognier 10%

VINIFICATION

Soft pressing, low temperature fermentation. Aging on the fine lees exclusively in stainless steel tanks at a controlled temperature, then the wine was assembled and 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.