



POGGIO AI GINEPRI BIANCO 2018

TOSCANA IGT VERMENTINO

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 90% Sauvignon Blanc 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 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.