



POGGIO AI GINEPRI ROSATO 2017

TOSCANA IGT

The wine resembles the color of a bright pink peony. On the nose it expresses high toned notes of red fruit. Shades of cherry and raspberry underline its freshness.

A well-balanced palate gives way to an aftertaste not only of berries but of rosehips.

COMPOSITION

Cabernet Sauvignon 50% Syrah 50%

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

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.