



POGGIO AI GINEPRI BIANCO 2010

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 50% Viognier 30% Sauvignon 20%

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

Below average temperatures in the winter allowed vines to have necessary rest. Mid-March saw a heavy snowfall and Spring was colder than usual with heavy rainfall. The seasonal development brought a delay in budbreak and veraison and a slower plant growth in the initial stages. July was hot with plenty of sunshine and no rain, allowing the plants to develop well, while August brought about 70 mm of rainfall but with temperatures withstanding above 32°C. Harvest began 2 weeks later than usual because of Spring's delay, finishing in mid-October with overall excellent polyphenolic development and balance in sugars.