



POGGIO AI GINEPRI BIANCO 2011

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

Viognier 40% Vermentino 30% Sauvignon 30%

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 a long, harsh winter, spring was marked by abundant rains and below average temperatures which continued throughout May. Only in June did temperatures rise and reach seasonal average, with a few hot days favoring plant growth. The subsequent summer months were sunny and very hot, with just 2 days of summer thunderstorms at the end of July. The last weeks in August were extremely hot and harvest began well in advance, first with Merlot and following into September with Cabernet Franc and Syrah. The last plots of Cabernet Sauvignon were harvested in the last 10 days of the month. Alcoholic strength was higher with ideal levels of phenolic maturity. Merlot is the varietal that benefited most, expressing intense aromas and an excellent structural quality.