



POGGIO AI GINEPRI BIANCO 2012

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

A particularly long, harsh winter hit Bolgheri with occasional snowfall and temperatures below 0°C for over 10 days in February. The following Spring was characterized by modern temperatures and rainfalls, but no issues with downy mildew or powdery mildew. Starting in June, temperatures increased substantially compared with 2011 reaching normal seasonal averages of 24°C which favored plant development and the onset of fruit. Considerable diurnal temperature changes over the summer months bode well for perfumes and polyphenols in the grapes. Harvest began early and ended early, on October 5, with excellent maturity.