



POGGIO AI GINEPRI BIANCO 2013

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% Sauvignon 30% Viognier 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

Winter temperatures were average, and in the spring months of 2013, rainy and sunny days alternated. Temperatures were well below the seasonal average and carried into June delaying the growth of the vines. Low temperatures and heavy rains during the onset of fruit were responsible for lower yields. Summer was hot and short, rare rainfalls proved beneficial for the vines. A warm, dry September ensured perfect phenolic ripeness.