



## POGGIO AI GINEPRI BIANCO 2014

### 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

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Vermentino 70% Sauvignon 20% Viognier 10%

### VINIFICATION

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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

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Altitude:	80/100 M. ASL
Vineyard exposure:	OVEST
Plant density:	6500 PLANTS/HA
Yield per hectare:	90 QA/HA

## CLIMATE

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A wet winter gave way to an uncharacteristically dry and sunny spring that favored the beginning of the vineyards' vegetative stages. From June through the beginning of August, unusual weather conditions saw sunny days alternating with stormy ones, where median temperatures were below the seasonal average. Veraison was about a week later than normal, but during the second part of August conditions stabilized and remained sunny through September allowing the grapes to carry out a full, healthy maturation. The constant ventilation offered by the Mediterranean Sea and the unique positioning of Argentiera's vineyards prevented humidity stagnation.