



POGGIO AI GINEPRI BIANCO 2016

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 60% Sauvignon 30% Viognier 10%

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 rather mild winter, with sufficient rains. Budbreak came early, and springtime was characterized by humidity. With the arrival of summer - warm, bright, and particularly dry - the growing period was slowed, favoring a thickening of the skins around the grapes, an accumulation of tannins and a rapid maturation of the seeds. In the Bolgheri area, the warm, dry temperatures extended through September, with a period of abundant rain that helped the Merlot and Cabernet Franc from the highest vineyards to produce grapes with an exalted richness and maturity. Today, the 2016 vintage - particularly dense and balanced - enters into the echelons of the decade's greatest vintages, along with 2010, 2012 and 2015.