



POGGIO AI GINEPRI BIANCO 2017

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 80% Sauvignon 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

After an extremely mild and dry winter, the vine's shoots emerged about 10 days earlier than the historical norm, followed by an abrupt slowing of growth due to a week with very low temperatures. A total absence of rain continued throughout the spring, a favorable situation for health and vegetative development. Water stress began to be worrisome during the summer, given the total absence of rain.

On the most sensitive soils, the drought was feared to provoke blockage of the plants - a dire phenomena - which was countered by careful monitoring and attention in the vineyards. Torrid temperatures continued through August, consistently soaring above 30°C, which led to an early harvest of various parcels of Merlot. Fortunately, September began with a rainfall of 30mm, followed by another of 40mm, ensure maturation for Cabernet Franc and Cabernet Sauvignon without excessive concentration of sugars. Harvest ended with a parcel of Cabernet Sauvignon next to the cellar on September 26th, 10 days ahead of 2016.

The production was 15% less than average, but the quality is very good with wines that seem to have absorbed the summer heat without suffering imbalance.