



## POGGIO AI GINEPRI ROSATO 2013

TOSCANA IGT

The wine resembles the color of a bright pink peony. On the nose it expresses high toned notes of red fruit. Shades of cherry and raspberry underline its freshness.

A well-balanced palate gives way to an aftertaste not only of berries but of rosehips.

### COMPOSITION

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Cabernet Sauvignon 80% Syrah 10% Merlot 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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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.