



POGGIO AI GINEPRI ROSATO 2014

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

Cabernet Sauvignon 50% Syrah 30% Merlot 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

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.