



## POGGIO AI GINEPRI ROSATO 2015

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 50% Syrah 30% Merlot 20%

### 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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The winter of 2015 was not too cold, with plenty of rainfall, which however fell on only a few days. A mild spring came early, bringing temperatures within the seasonal average and weak, sporadic rainfall. The summer began on the same dry note, with particularly high average temperatures in June and July. Temperatures in August were in line with the average for the season, but abundant rainfall allowed the harvest to begin at the usual time of year. Cabernet Franc was harvested on September 18th, Cabernet Sauvignon on the 23rd.