



POGGIO AI GINEPRI ROSATO 2016

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 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.