



## POGGIO AI GINEPRI ROSATO 2018

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 50%

### 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 year began with a generally mild winter and heavy rain. In February came the cold, with days recorded as low as -6°C, a rare occasion for the Bolgheri area. In spring, budding in April was delayed but without cause for alarm. Plentiful rains in May and June (178 mm) compromised the defense mechanisms of the plant in an already fragile phase: here, timeliness in the vineyard and the welcome exposure to sea winds were fundamental in the health of the vineyards in order not to compromise production. Summer was dry as usual, although average temperatures were lower than in recent years, peaking in the first week of August. Veraison was a bit slow, especially for certain varieties such as Cabernet Franc. The abundant spring rains guaranteed a long, slow maturation leading up to a sunny September that allowed us to arrive at the right maturation in each microzone. Harvest began on September 5th with the first parcels of merlot, followed by vermentino on the morning of September 18th. The end of September brought in the fresh and ventilated parcels of “Argentiera e Ginestre” merlot, followed by cabernet franc. Harvested concluded with cabernet sauvignon, harvested between the final days of September and October 5th.