Poggio Cavalluccio

Title: IGT Toscana
Variety: ciliegiolo 100%

TASTING NOTES
Colour: Ruby turned highly concentrated
Perfumes: fruity elements such as black currant, blueberry and raspberry, good feelings and smells fresh mentolate almond, hazelnut and resins; in perfumes extremely elegant and distinctive.
Taste: good attack in the mouth, enveloping tannins with a dense texture and regular, well disseminated.

SUGGESTIONS
Suitable for succulent dishes and processed as the game in wet, Tuscan salami, cheese.

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION
Area (ha): 1ha
Altitude: 320-350 s.l.m.
Exposure: sud-sud/ovest
Soil type: sandy soil average of volcanic origin
Density plants: 3,300 strains to have
System: Cordon
Average age of the vineyard: 35 years

VINIFICATION AND AGING
Yield to have: to have 35-40 q.li
Historical harvest End September
Conducting harvest Manual cassette drilled
Pressing: soft
Containers fermentation: steel
Fermentation temperature: 28 ° C
Duration of fermentation :4-5-day
Time maceration on the skins :10-15 days
Malolactic fermentation: partly done in barrels
Containers aging: 100% new barrels
Duration aging :15-18 months
Bottling: month of May
Bottle age: 6 months