

CAMIGLIANO

PODERUCCIO TOSCANA IGT

This is a blend of Sangiovese, Merlot and Cabernet Sauvignon, produced in the clayish, calcareous soil of the winery, thus providing a wine rich in fruity aromas and a smooth elegant structure. The name Poderuccio refers to an old small farm located inside the estate.

TASTING NOTE



Deep red color with ruby highlights. On the nose it shows very pleasant fruity notes of cherry and black berries, with a fresh balsamic sensation. A wine with a nice structure, a good balance between smoothness and freshness, a nice minerality, well integrated tannins and a long fruity finish.



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FOOD PAIRINGS

A very versatile wine for everyday consumption, ideal for any informal occasions at home or at the wine bar. Ideal with lots of typical Tuscan courses: bruschetta, crostini with liver, medium seasoned cheese, pasta with meat sauce, grilled vegetables.



VINEYARD & PRODUCTION INFO

Vineyard size: 2 Ha
Soil composition: 50% sand, 27% loam and 23% clay, rich in minerals
Training method: spurred cordon
Elevation: 320 m a.s.l.
Vines/hectare: 5,500/Ha
Exposure: East, Northeast
Age: 20 y
Harvest time: September
First vintage: 1997
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 35% Cabernet Sauvignon, 60% Merlot, 5% Sangiovese
Fermentation: stainless steel tanks for 7 days (26-28°C)
Maceration technique: controlled temperature for 30 days with frequent delestage
Type of aging container: French oak barriques
Length of aging before bottle: 6 months
Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 14,5 %
Residual sugar: 0 g/L
Acidity: 5,4 g/L
Dry extract: 31 g/L



PRODUCER PROFILE

Estate owned by: Gualtiero Chezzi
Winemaker: Sergio Cantini
Total acreage of wine: 227 (92 Ha)
Winery production: 350,000
Region: Toscana



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