

PODERUCCIO

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: 50% sand, 27% loam and 23% clay, rich in minerals
Training method: spurred cordon
Elevation: 1,050 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: East/North-East
Vines age: 20 years
Harvest time: September
First vintage: 1997
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 35% Cabernet Sauvignon, 60% Merlot, 5% Sangiovese

Fermentation

Container: stainless steel tanks
Length: 7 days
Temperature: 79-82 °F

Maceration

Technique: controlled temperature with frequent delestage
Length: 30 days

Aging

Container: barriques
Wood: French wood
Length: 6 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0 g/l
Acidity: 5.4 g/l
Dry extract: 31 g/l



FOOD PAIRINGS

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



TASTING NOTE

Deep red color with ruby highlights. On the nose, it shows very pleasant fruity notes of cherry and blackberries, 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.

PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi
Winemaker: Michele Turchi & Carlo Ferrini
Total land under vine: 90 ha
Winery production: 350,000 bts
Region: Tuscany (Italy)



CAMIGLIANO

