

POGGIO D'ELSA

MAREMMA TOSCANA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 16 ha
Soil composition: loam and clay
Training method: bilateral spurred cordon
Elevation: 164-262 ft a.s.l.
Vines/ha: 4,700 vines/ha
Exposure: East-West
Vines age: 12-20 years
Harvest time: end of September-early October
First vintage: 1973
Production: 100,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Sangiovese, 50% Cab Sauvignon
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 75 °F

Maceration

Technique: frequent delestage and pump-over
Length: 15 days

Aging

Container: 70% stainless steel vats,
30% 500l tonneaux
Wood: French oak
Length: 6-8 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.8-3.5 g/l
Acidity: 5 g/l
Dry extract: 36 g/l



FOOD PAIRINGS

Pairs well with appetizers, meat dishes, and game.



TASTING NOTE

Purple color with ruby reflections.
Tart, fruity nose of cranberries with hints of vanilla and spices.
A wine with notable density, gorgeous depth and richness, and soft tannins.

PRODUCER PROFILE

Estate owned by: Marco
& Moreno Bruni
Winemaker: Marco Bruni
Total land under vine: 40 ha
Winery production: 500,000 bts
Region: Tuscany (Italy)

