

LE POGGIOLE

VINO NOBILE DI MONTEPULCIANO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Soil composition: pliocene origin, with shells, stones, and some clay content

Training method: spurred cordon

Elevation: 1,148-1,476 ft a.s.l.

Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: end of September

First vintage: 1978

Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Prugnolo Gentile
Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 75-82 °F

Maceration

Technique: daily pumping over-one delestage in the middle of the alcoholic fermentation

Length: 15 days

Aging

Container: barriques, 110hl barrels

Wood: French and Slavonian oak

Length: 12 months in barriques, 6 months in big oaks, 6 months in stainless steel tanks

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 0.3 g/l

Dry extract: 29.9 g/l



FOOD PAIRINGS

Excellent with grilled red and white meats, roasts, and aged cheeses.



TASTING NOTE

Vivid ruby-red color.

A nose of violet, wild black cherry, wild berries, and touches of spice, with a slight vanilla finish.

Full, enveloping, fine, and elegant flavor, with tannic strength and excellent persistence.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 300 ha

Winery production: 1,600,000 bottles

Region: Tuscany (Italy)

