



PoggioargentierA™

Vigneti in Maremma

POGGIORASO TOSCANA CABERNET FRANC IGT



Area of production: South Maremma – Grosseto Area

Appellation: Toscana Cabernet Franc IGT - Indicazione Geografica Tipica

Grapes: Cabernet Franc

Vintage: 2018

Planting density: 5.600 vines per hectare

Training system: Cordon spur

Soil: Vineyards in Baccinello area - rich of alluvial pebbles with a predominance of calcareous clay

Vineyard management: Organic (Inspection body authorised by Mi.P.A.A.F. IT BIO 009 – CCPB srl Cronrolled operator n° CK91)

Average production: 3.500 bottles

Harvesting method: Manually in 20-kg cases

Fermentation: Traditional fermentation with long contact with the skins for about four weeks in temperature-controlled stainless steel tanks

Aging: In french oak barriques for about 14 months

Serving temperature: 16-18°C

Formats: 75-cl bottles in 6-unit cartons, 150-cl bottles in single-unit wooden cases