



# PoggioargentierA™

*Vigneti in Maremma*

## CAPATOSTA TOSCANA ROSSO IGT



**Area of production:** South Maremma – Grosseto Area

**Appellation:** Toscana Rosso IGT – Indicazione Geografica Tipica

**Grapes:** Sangiovese - Alicante

**Vintage:** 2017

**Planting density:** 5.600 vines per hectare

**Training system:** Cordon Spur

**Soil:** Vineyards in Baccinello area - soils 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:** 13.000 bottles

**Harvesting method:** Manually in 20-kg cases

**Fermentation:** Approximately two weeks of contact between must and skins, both fermentation and aging in temperature-controlled stainless steel tanks

**Aging:** For 13 months in medium-capacity oak casks

**Serving temperature:** 16-18°C

**Formats:** 75-cl bottles in 6-unit cartons, 150-cl bottles in single-unit wooden cases, 300-cl bottles in single-unit wooden cases