



PoggioargentierA™

Vigneti in Maremma

MAREMMANTE TOSCANA ROSSO IGT



Area of production: South Maremma – Grosseto Area

Appellation: Toscana Rosso IGT - Indicazione Geografica Tipica

Grapes: Cabernet Franc, Syrah

Vintage: 2019

Planting density: 5.600 vines per hectare

Training system: Cordon spur

Soil: Vineyards in Baccinello area, 350 meters above sea level with soils rich in pebbles of alluvial origin and a prevalence of calcareous clays. Vineyards in Alberese area: at sea level with a prevalence of sand and loam in the soil

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

Average production: 50.000 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

Serving temperature: 16-18°C

Formats: 75-cl bottles in 6-unit cartons