

# POGGIO AI GINEPRI ROSSO DOC BOLGHERI

2013



## Grape Varieties

50% Cabernet Sauvignon, 25% Syrah, 20% Merlot & 5% Petit Verdot

## Tasting Notes

Deep ruby red with purple reflections.

On the nose, it shows fruity aromas such as cherries, plums, fresh blackcurrants with hints of white flowers and typical Syrah pepper notes.

Soft and complex taste with sweet tannins and an enjoyable freshness. Wine of good structure and length. Enjoyable fruity aftertaste with spicy notes.

## Climate

The winter temperatures were within average ranges. It was not very rainy and it did not snow. In the spring months of 2013, rainy and sunny days constantly alternated. However, temperatures were well below the season average ranges. These temperatures continued through June and delayed the growth of the vines of about 15 days.

Low temperatures and heavy rainfalls during the fruit set stage, in particular in the first half of June, were responsible for lower yields, in line with the 2012 vintage when, however, they were due to drought.

Summer was hot with peaks of 32°C. The short rare rainfalls were abundant and proved beneficial for the vines. September was extremely warm and dry, thus ensuring perfectly ripe phenolics. It only started raining in the last days of September when most of the grapes had already been harvested. The ripening process of the remaining grapes was not affected by the rain.

The harvest started on 12 September with the young Merlot vineyards, whereas the Crus were harvested about 10 days later. Syrah, Petit Verdot and Cabernet Franc were harvested in this order from 24 to 28 September. The harvest was completed on 12 October with Cabernet Sauvignon.

The grapes varieties which mostly profited from the year's weather conditions were certainly Cabernet Franc and Cabernet Sauvignon.

## Vinification

After destemming and soft crushing the different grape varieties were vinified separately. Fermentation and maceration took place in stainless steel vats for 15-20 days at a controlled temperature within 28° C.

Half of the wine was then transferred into used 225 l French oak Barriques, where malolactic fermentation was completed and the wine was aged for about 8 months. The other 50% of the wine remained in stainless steel tanks for the fining and was then blended before the final bottling.

Alcohol: 14%

