

POGGIO MORI



APPELLATION IGT/IGP ROSSO TOSCANO

TYPE Organic wine

YEAR PRODUCTION 2000 bottles 0.75 lt limited production

VINTAGES 2019

VARIETAL COMPOSITION Merlot 90% Cabernet Franc; Petit Verdot.

ALCHOL 14.0%

SOIL COMPOSITION high incidence of limestone areas rich in clay and stones.

ELEVATION 300 and 380 meters above sea level

VINE TRAINING Guyot

PLANTING DENSITY 8800 vine stocks each hectare

PRODUCTIVITY 4-5tons of grapes each hectare

CLIMATE Changing in temperature and humidity every year, the weather strongly characterizes the quality. Every year is a special vintage.

HARVEST The manual harvest starts with Merlot at beginning of September, followed by Cabernet Franc and Petit Verdot. The grape picking ends at the end of October with the higher vines located on the hills. Only the best quality grapes will be harvested.

WINE MAKING each variety is harvested separately. Fermentation in temperature controlled stainless steel vats (28°C using only natural yeasts). Maceration lasts about 13-18 days with frequent pump-overs of musts and delestages. The Malolactic fermentation in steel vats until the end of November.

AGEING in French new oak barrels and clay jars for 18 months. Then, in bottles for at least other 6 months before its commercial release.