

POGGIO MORI



APPELLATION Toscana IGT Rosso

TYPE Organic wine

ANNUAL PRODUCTION 1.000 bottles 0.75 lt limited production

GRAPE BLEND Merlot 100%

ALCHOL CONTENT 13.5% - 14.0%

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

ELEVATION At about 300/380 m a.s.l.

VINE TRAINING Guyot

PLANTING DENSITY 8.800 vine stocks per each hectare

YIELD 4-5 tons of grapes per hectare

HARVEST Manual harvest. It starts at beginning of September. Only the best quality grapes will be harvested.

WINE MAKING The fermentation, with indigenous yeasts, in stainless steel tanks and clay jars. Long maceration with frequent pumpovers and delestages.

AGEING In French oak barrels and clay jars for 18 months. Then, in bottle for at least 6 months.



POGGIO MORI RESORT & WINERY
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