



# IL CAPRIOLO BIANCO

---

**APPELLATION** Toscana IGT Bianco

**TYPE** Organic wine

**ANNUAL PRODUCTION** 3.000 bottles 0.75 lt limited production

**GRAPE BLEND** Marsanne, Roussanne

**ALCHOL CONTENT** 12.5% - 13%

**SOIL COMPOSITION** Soil with a high incidence of limestone areas, rich in clay and stones.

**ELEVATION** At about 320/350 m a.s.l.

**VINE TRAINING** Guyot

**PLANTING DENSITY** 9.300 vine stocks per each hectare

**YIELD** 6 tons of grapes per hectare

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

**WINE MAKING** Each variety is vinified separately. Cold pre-fermentative maceration in small tanks and clay jars. Low temperature fermentation.

**AGEING** For a few months in French oak barrels and clay jars. Then, in bottle for at least 6 months.



POGGIO MORI RESORT & WINERY  
Via di Moggiano, 30 - 53047 Sarteano (SI) - Italy

[www.poggiomori.com](http://www.poggiomori.com)



PoggioMori