

POGGIO AI MERLI

Tuscany showed to be a fantastic ground for Merlot vines, with renowned wines all over the world like Masseto. This Merlot in purity of Castellare, thanks to the strategic position of the vines, has a unique character you may find only in the best International Merlot wines. And, once again, mainly for its elegance. Since the first vintage has been defined a monument to excellent wines.



Denomination: IGT Toscana

Vintage: 2005

Yearly bottle production: 5.000

Grapes: 100% Merlot

Vinification: in steel from 18/25 days at a controlled temperature (28°)

Malolactic fermentation: Done

Ageing: from 15 to 30 months in barrique 1/3 new

Bottle refinement: 12 months

Type of wood: French durmast of 5 Hl or 2,25 Hl - Barriques of 225 lt.

Different woods

Harvest: first days of September

Hectare gain: 30/40 q.li/ha

Vines height: 350/400 mt. s.l.m.

Plant density: 6000

Age of productive vines: 5 years

Growth system: spurred cordon

Type of soil: calcareous