

POGGIO ALLA GUARDIA

The basic wine, the third label of the ambitious project of Rocca di Frassinello. A wine with a strong character, spiced even though easy to drink. An extraordinary introduction to the other two labels of wines for long ageing. Drinking Poggio alla Guardia is a real pleasure that also the qualities consumed are always high.



First year of production: 2004

Yearly bottle production: 20.000

Grapes: 45% Merlot, 40% Cabernet Sauvignon, 15% Sangiovetto

Vinification: Steel

Ageing: Steel and cement

Production area: Gavorrano (GR)

Vines height: 100 mt. a.s.l.

Type of ground: Medium mixture rich of skeleton

Growth system: Spur pruned cord

Plant density: 5.900

Age of productive vines: 5 anni

Hectare grape gain: 55 Ql

Time of vintage: First half of September

Fermentation tank material: Steel at controlled temperature

Working temperature: 27°

Working time: 15 days

Manolactic fermentation: Done

Type of wood: -

Lenght of pre-bottling refinement: 4 months

Production stability: Natural

Bottle refinement: 4 months

Vintage not produced: -