



## POGGIO AI MERLI

Toscana IGT

| FIRST VINTAGE | TYOPOLOGY                              | GRAPES      | VINEYARDS                  |
|---------------|----------------------------------------|-------------|----------------------------|
| 1999          | Red with great structure and longevity | 100% Merlot | Castellina in Chianti (SI) |

*Tuscany is a land of excellence for Merlot. Castellare merlot, thanks to the special location of the vineyard, has a rare personality. Since the first vintage it was defined as a monument to wine excellence.*

**Tasting notes:** the colour is deep and vibrant purple, clear, brilliant and beautiful texture. The nose is complex and the black fruit (blackberry and blueberry in particular) prevails in a clear manner. Raspberry, cherry, blackberry and plum, followed by roasted notes of cocoa, vanilla and coffee. The mouth is soft and enveloping, with fine and elegant tannins. Warm, soft and very balanced. The finish is long and harmonious with a marked fruity aftertaste.

**Pairing:** it is easy to match with main courses, and with all red meats. In particular, it is accompanied by liver and boar.

**Municipality of production:** Castellina in Chianti (SI)

**Soil type:** limestone

**Name of the vineyard:** Poggio ai Merli

**Vineyard altitude:** 350-400 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 6.000 plants per hectare

**Grape yield per hectars:** 45 Ql

**Harvesting period:** first week of september

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in 100% new French oak barrique

**Duration of the aging in barrique:** 24 to 30 months

**Duration of the aging in bottle:** 12 months

**Available formats:** 0,75 l - 1,5l

