



POGGIO ALLA GUARDIA

Maremma Toscana DOC

| FIRST VINTAGE | TYOLOGY | GRAPES | VINEYARDS |
|---------------|----------------------------------|--|----------------|
| 2004 | Red medium texture and longevity | 40% Sangiovese 30% Cabernet Sauvignon 30% Merlot | Gavorrano (GR) |

The benchmark wine, the third label, from the great of Rocca di Frassinello project. A wine with a very marked personality, spicy but very easy to drink. An introduction to the other great aged wines in the company. It is such a pleasure to drink that the quantities consumed are always high.

Tasting notes: plums, chocolate, spices and herbs emerge spontaneously. Clean mineral notes outline the finish and confer an attractive element of freshness.

Pairing: it pairs well with roasted meats, stews and mature cheeses.

Municipality of production: Gavorrano (GR)

Soil type: medium mix rich in skeleton

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: late august (merlot), mid-september (sangiovese, syrah and cabernet sauvignon)

Vinification: in steel

Malolactic fermentation: done

Aging: in concrete

Duration of the aging: 4 months

Duration of the aging in bottle: 4 months

Available formats: 0,375 l - 0,75 l

