



## POGGIO ALLA GUARDIA VIGNE ALTE

Maremma Toscana DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2004	Red medium texture and longevity	40% Sangiovese 30% Cabernet Sauvignon 25% Merlot 5% Syrah	Gavorrano (GR)

*The only wine of the Rocca di Frassinello range does not stand in barriques, resulting in great immediacy and visibility: an extraordinary introduction to other cellar labels. In the blend of the Vigne Alte, a minimal presence of syrah gives a greater personality to the wine with the characteristic spice of pepper.*

**Tasting notes:** ruby red with purple reflections. Intense and concentrated scent. An elegant and full mouth with pleasant black pepper nuances.

**Pairing:** it matches perfectly with typical Maremma dishes, such as acquacotta, buttera spaghetti, pappardelle with wild boar.

**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:** 12 months

**Duration of the aging in bottle:** 4 months

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

