

# POGGIASSAI

Producer **POGGIO BONELLI**



## Appellation

Toscana I.G.T.

## Wine Type

Red

## Vintage

2010

## Grape Variety

85% Sangiovese, 15% Cabernet Sauvignon

## Sensory Characteristics

A wine with great personality, intense ruby red in colour. The nose opens with a bouquet of red fruits, mushroom, tobacco, pepper and chocolate. Soft on the palate, its texture is lavish and well-structured, rich in well-balanced tannins, never too exuberant in alcohol and freshness.

## Harvest

Usually for the Sangiovese takes place during the third week of September, for the Cabernet just across the sangiovese period.

## Vinification Process

Traditional, with fermentation in stainless steel vats at a strictly controlled temperature (max 28/30° C), followed by lengthy maceration on the skins for about 20 days. Aging for 16-18 months in small French oak barrels, followed by 6 months in the bottle.

## Alcohol Content

14%

## Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

## Vine Cultivation System

Spurred Cordon

## Grape Yield

50 quintals per hectare

## PRODUCTION ZONE

Country: Italy

Region: Tuscany

Area: Castelnuovo  
Berardenga - Siena



## CAPITAL WINES

3222 N Street, NW 4th floor  
Washington DC 20007 USA  
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

