

TRAMONTO D'OCA

Producer **POGGIO BONELLI**



Appellation

Toscana I.G.T.

Wine Type

Red

Vintage

2010

Grape Variety

85% Sangiovese, 15% Merlot

Sensory Characteristics

Tramonto d'Oca is one of the wines that represents Poggio Bonelli at the height of its expression. The strict selection of the grapes and the constant care that accompanies the wine in the cellar forge a fascinating, unique product, displaying a characteristic ruby red color with garnet hues. The intense and persistent bouquet of red jams and spices (pepper, cinnamon) gives way to hints of tobacco and cocoa and closes with a burnt earth and leather sensation. Powerful tannins on the palate. Warm and savory on the finish.

Harvest

Usually for the Sangiovese takes place during the third week of September, for the Merlot one week before

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 (18/20 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



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