



POGGIO
MAESTRINO

PETIT VERDOT



ORGANOLEPTIC CHARACTERISTICS: wine of excellent complexity and gustatory structure; it has a red color with violet reflections. The aroma is intense and rich in vinous and spicy notes. Accompanied by a pleasant fruity component of blackberry and blueberry, the fresh note is particularly appreciable and balanced with hints of lively tannins, but perfectly integrated with the extractive components of the wine.

PAIRING: Red meats, aged cheeses, roasts and mixed grills. Serving temperature: 16-18 °

VARIETY Petit Verdot 100%

VINEYARD Loc. Spiaggiolo - Montiano di Magliano in Toscana - Grosseto

SOIL Medium mixture of volcanic origin

SURFACE OF THE VINEYARD 2.00 Ha

AGE OF THE PLANT 19 Years

EXPOSURE South / West

AVERAGE ALTITUDE 200 mt.

PLANT DENSITY 5000 vines / hectare

AVERAGE YIELD PER PLANT 1.0 Kg

TRAINING / PRUNING Guyot

HARVEST Mid-end of September

MACERATION At a temperature of about 25 ° C for 20 days

MALOLACTIC In steel

AGING At least 6 months in tonneaux, 3 months in steel and another 3 months in bottle

ANNUAL PRODUCTION About 2.500 bottles



TENUTE CALÌ
vini e relais


graffetta
SICILIA



ROCCA di CASTAGNOLI
dal 1730


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