

IGT TOSCANA ROSSO «POGGIO TORTO»

"Poggio Torto" red wine was born from the encounter of the Tuscan Sangiovese with the international varieties of Merlot, Syrah and Cabernet Sauvignon. The name of this wine is inspired by the irregular shape of the hill "Poggio d'Arna" in front of the winery; Indeed "Poggio" means hill while "Torto" indicates the leaning part of the hill. This wine with its intense color is full bodied and well balanced.

2016 IGT TOSCANA ROSSO «POGGIO TORTO»

Grape variety: Sangiovese, Merlot, Syrah and Cabernet Sauvignon Vineyards: 21 hectares Age of the vines: 7-15 years Soils: averagely clayish and rich in schist Altitude: 150-420 m a.s.l. Yield: 70 quintal/hectare

Harvest: manual, from the second half of September to the beginning of October.

Vinification: after the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C).
Barrel ageing: 8 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl.
Bottle ageing: 4 months.

Alcohol content: 14 % Acidity: 6.0 g/l Sugar content: 0.6 g/l

Tasting Notes:

<u>Color</u>: intense and bright purple red.

<u>Nose</u>: intense and complex. Aromas of red fruits, such as marasca cherry and raspberry. Spicy notes of white pepper.

<u>Palate</u>: vegetal and fruity notes are well integrated by a pleasant sapidity. Tannins are firm. Rounded, persistent, with a fresh and lingering finish.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.

Number of stars: five.







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