



FANTI

## 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.

### 2017 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:** 5.2 g/l

**Sugar content:** 0 g/l

#### Tasting Notes:

**Color:** intense and bright purple red.

**Nose:** intense and complex. Aromas of red fruits and sweet spices (vanilla and pink pepper).

**Palate:** very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish.

**Available formats:** bottles of 0.750 lt.

#### Seasonal weather conditions:

Characterized by mild temperatures and low rainfalls during spring time, the 2017 vintage then continued with high temperatures, above the seasonal average, already from May and June. Summer months were very hot, and this led to an early ripening of the grapes. The beginning of September, with little rains, helped to reduce the strong water stress the plant suffered during hot summer months, and marked a rebalancing of the ripening time.

**Number of stars:** four.



#### SCORES:

93/100 James Suckling



Prodotto in: Toscana - Siena - Montalcino  
Origine materia prima: Toscana - Siena Montalcino



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