



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.

2018 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: 5.3 g/l

Sugar content: 0 g/l

Tasting Notes:

Color: intense 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:

The year 2018 began with temperatures and rainfall above the average and continued with a sharp drop in temperatures and snowfall. Spring was characterized by frequent and abundant rainfall, accompanied by high temperatures, which allowed an optimal vegetative development. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. The variable trend in the months of August and September ensured a good maturation of the grapes, thanks to reduced wetting of the bunches.

Number of stars: four.



SCORES:

92/100 James Suckling
91/100 Anthony Gismondi



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



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