



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.

2022 IGT TOSCANA ROSSO «POGGIO TORTO»

Grape variety: Sangiovese, Merlot, Syrah, 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 quintals per 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 225 l. and 50% in big oak barrels of 50 hl.

Bottle ageing: 2 months.

Alcohol content: 14,5 %

Acidity: 5,68 g/l

Sugar content: 1,2 g/l

Tasting Notes:

Color: purple red, clear and intense.

Nose: fresh and complex. Balsamic notes of eucalyptus, thyme and lemongrass leaves are accompanied by ripe fruits such as black mulberry and sour cherry. A floral note of primrose closes the aromatic profile.

Palate: Decisive, fresh and structured. The same notes perceived on the nose combine with distinctive spicy notes.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

A very dry year, devoid of rain and marked by high average temperatures. The rainfall that occurred in mid-August gave "breathing space" to the plants that lived in a state of stress. The skin of the harvested grapes is thick and crisp, the pulp is fresh, indicative of excellent acidity, fundamental characteristics for long-lived wines. An early harvest that is the result of a 2022 vintage characterized by a winter, which was cold but dry, followed by a mild spring, with very little rain, which allowed slow but even growth of the buds. Since the end of May, temperatures of 30 degrees have been recorded, more typical of the summer months. While June and July instead marked peaks above 35 degrees.

Nonetheless, the vineyard still benefited from a good temperature range between day and night, alongside the increasingly careful care resulting from the producers' long experience.



RICONOSCIMENTI:
91/100 James Suckling