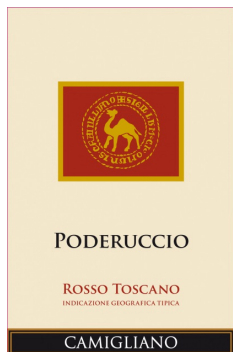




CAMIGLIANO



SHEET
VINTAGE
2015



2018



88

Poderuccio IGT Toscana

Sheet Vintage 2015

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2015

CLIMATE : The dry and ventilated summer, with intense rains only for a short periods, allowed the vines to produce healthy and good quality bunches.

HARVEST: end of September, second week of October

GRAPE(S): 65% merlot, 30% cabernet sauvignon, 5% sangiovese

VINIFICATION: light pressing, fermentation in stainless steel vats at a controlled temperature of 25-26° C ; maceration 10-12 days

AGEING: 6 months in French oak barriques

PRODUCTION: 40.000 bottles

ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/l.): 5,4, Acidità volatile (g/l.):0,52, SO2 Totale (mg/l.): 76, SO2 libera (mg/l.) 30, pH: 3,68, Estratto secco netto (g/l.) 34

DESCRIPTION: Wine with intense fruity notes, soft, intense, and pleasant on the palate. Not a simple IGT, but a refined wine that originates from clayey terrain that is rich in limestone, which, in this part of Tuscany gives the wine their best characteristics and creates a wine with fruity aromas that leave the palate with a pleasant sensation of softness.

GASTRONOMIC ACCOMPANIMENTS: Many of our customers are especially fond of this wine and love pairing it with meat, fish, cold cuts and cheese.

