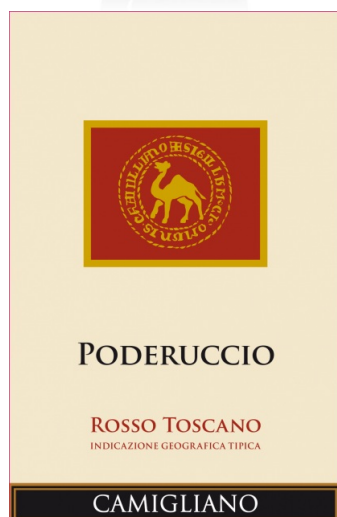




# CAMIGLIANO



## 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/lt.): 5,4, Acidità volatile (g/lt.): 0,52, SO2 Totale (mg/lt.): 76, SO2 libera (mg/lt.): 30, pH: 3,68, Estratto secco netto (g/lt.) 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.

## Reviews and valutations

*Wine Review*

WINE REVIEW

The 2015 Poderuccio is a blend of 60% Merlot, 35% Cabernet Sauvignon and 5% Sangiovese. This is a fresh and lively entry-level wine that offers a lot of cherry brightness that evidently comes directly from the Merlot. The finish is compact and fresh.

2018-2021

-Monica Larner

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