



# CAMIGLIANO



## Poderuccio IGT Toscana Sheet Vintage 2017 BIO

### *Indicazione geografica tipica*

#### DESCRIPTION

#### SHEET VINTAGE 2017 BIO

CLIMATE : The 2017 vintage was characterized by a mild spring with dry conditions, which contributed to anticipate the germination and flowering. From May the temperatures were higher than the seasonal average with no rain. The water stress, at first, impacted the vineyards in a positive way, especially the old ones, but the long lasting drought, together with peaks of temperature of 40 C and higher, challenged the grapes and their maturation. The positive aspect was that the grapes were very healthy, an essential precondition for organic production. The big heat of the summer had a break during the first week of August, with a decisive lowering of the temperature, what had a beneficial effect to the plants. The vintage 2017 can be considered a difficult one, as far as the quantity concerns, with a loss of production of about 25-30%. However, here in Camigliano, thanks to the job carried on in the vineyards during the spring and summer, and the precise selection of grapes during the harvest, we can assert that the vintage 2017 will be a very good one, as far as the quality concerns. The vinification were delicate, and the wines are expected to be fresh, intense and rich in polyphenols. The 2017 will be the first vintage officially certified organic

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: 8.000 bottles

ANALYSIS: Alcool svolto(%): 14,50, Acidità totale (g/lt.): 5,4, Acidità volatile (g/lt.):0,4, SO2 Totale (mg/lt.): 71, SO2 libera (mg/lt.) 28, pH: 3,65

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

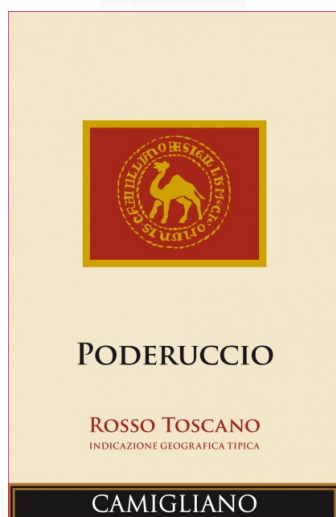
GASTRONOMIC ACCOMPANIMENTS: Many of our customers are especially fond of this wine and love pairing it with meat, fish, cold cuts, cheese, and many variations of vegetable dishes

## Reviews and valutations

JAMESSUCKLING.COM

WINE REVIEW

"Dried red berries, earth, roasted herbs and cedar. Medium body, medium-chewy tannins



and a medium finish. Drink now.” – JAMES SUCKLING

91

---

## Wine Spectator

WINE REVIEW

A ripe style, verging on overripe, boasting plum and blackberry flavors, with iron, leather and wild herb notes. Broad and powerful, revealing a dense layer of tannins on the long, savory finish. Merlot, Cabernet Sauvignon and Sangiovese. Drink now through 2028. 3,333 cases made, 580 cases imported. — BS

92



info@camigliano.it