



# CAMIGLIANO



## Poderuccio IGT Toscana

Sheet vintage 2021 BIO

### *Indicazione geografica tipica*

#### DESCRIPTION

##### SHEET VINTAGE 2021 BIO

CLIMATE : The 2021 vintage began with excellent climatic conditions and water resources for the summer.

In April there was an anomalous and late frost which affected the quantity of the grapes, but then the spring was balanced, with the right rainfall alternating with days of intense sunshine.

After a rather hot summer, in the second fortnight of August there were 2 rainy events that gave breath and water reserves to the grapes for a balanced ripening.

The low quantity had a positive effect on the quality of the grapes that arrived at the harvest with a perfect degree of ripeness, a concentration of polyphenols and an excellent component of finesse.

The aromas are intense and the tannins elegant. As often happens when the climatic conditions are difficult, the human factor is essential, and the attention in the vineyard is reflected in the products obtained.

The 2021 vintage will be characterized over time by the balance of the wines and their predisposition to aging.

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: 10.000 bottles

ANALYSIS: Alcool svolto(%): 14,60, Acidità totale (g/l.): 5,4, Acidità volatile (g/l.): 0,56, SO2 Totale (mg/l.): 78, SO2 libera (mg/l.): 27, pH: 3,7

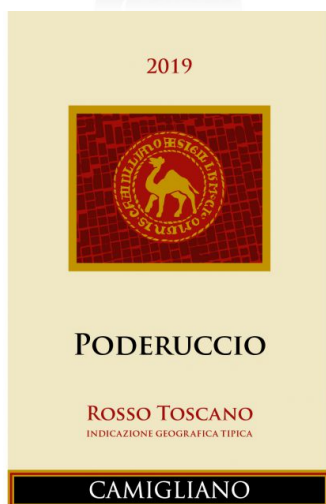
DESCRIPTION: Wine with intense fruity notes, soft, intense, and pleasant on the palate. Not a simple IGT, but a refined wine that originates from clayey terrain that is rich in limestone, which, in this part of Tuscany, gives the wine their best characteristics and creates a wine with fruity aromas that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

WINE REVIEW

A blend of organic grapes, 65% Merlot, 30% Cabernet Sauvignon and 5% Sangiovese, the Camigliano 2021 Poderuccio shows medium-dark concentration with ripe aromas of baked plum and raisin. You feel the warm Tuscan sunshine in this entry-level wine. There



is black olive, rosemary and sweet spice or crushed clove. It ages in French oak for a brief six months. You get a lot of power and some lingering astringency in this otherwise unassuming wine. Production is 6,660 bottles.

88

---

JAMESSUCKLING.COM 

WINE REVIEW

Currants, tobacco, violets and iodine on the nose. Salty and savory with a medium body, sleek tannins and gently rustic finish. Drink now.

89



info@camigliano.it