



POGGIO DI GUARDIA

"Our mission is to create an exclusive winery with limited production in which the land is able to speak through the wines produced in the vineyards, as the tiny "clos" or plots of Burgundy has historically done". (Primaia)



Appellation: Toscana IGT

Current vintage: 2017

Total production: 10.000 bottles

Grapes: 50% Merlot; 30% Cabernet Sauvignon and Cabernet Franc, 20% Rebo

Winemaking: Grapes are hand picked, harvesting does not start before mid-October because of the altitude of the vineyards and the cooler climate. Fermentation is made with wild yeast in small steel tanks, the maceration occurs about 20 days after alcoholic fermentation.

Aging: All the different grapes are aged for 14 months separately. After the maceration the wine is racked in barrels of French oak and Rebo is racked in Terracotta Orcio. The wine is then left in the bottle for at least 10 months before releasing to the market.

Tasting note: Deep intense ruby colour. The elevation of the vineyards and the day to night temperature variations made the colour more intense than ever. White pepper, mint, eucalyptus leaves, blackberries, the nose is of an extraordinary complexity. Rich in tannins of a solid texture due to the very dry season.