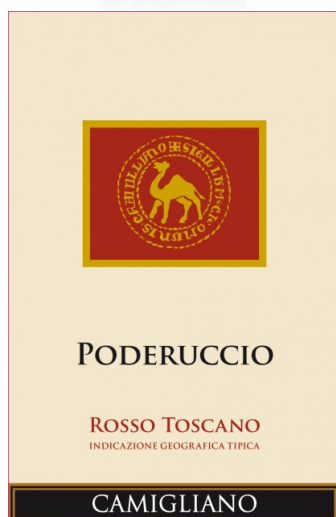




CAMIGLIANO



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

Stavros Lekakos
WINE ADVISOR

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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