



CAMIGLIANO



Poderuccio IGT Toscana Sheet Vintage 2016

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

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

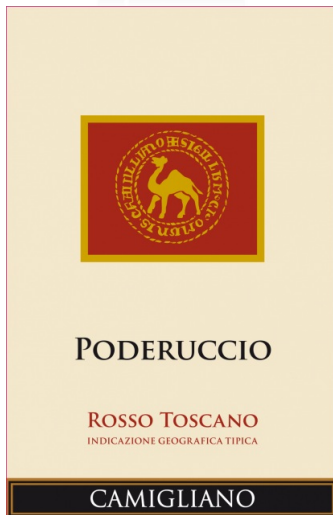
AGEING: 6 months in French oak barriques

PRODUCTION: 40.000 bottles

ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5,2, Acidità volatile (g/lt.):0,55, SO2 Totale (mg/lt.): 77, SO2 libera (mg/lt.) 31, pH: 3,66

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



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