



CAMIGLIANO



Poderuccio IGT Toscana Sheet vintage 2019 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2019 BIO

CLIMATE : The 2019 vintage , in one word, is memorable for the extraordinary quality of the product. The seasonal trend has been of great help to us, with spring rains that have allowed the creation of important water reserves in the soil, suitable for facing a moderately hot summer and characterized by reduced rainfall. The climate, in the first half of the year, was more rigid and humid, and slightly delayed the vegetative cycle of the vine. The summer was hot but fairly regular, with no particular heat peaks or abundant rainfall. The month of September was characterized by fantastic weather, mild temperatures and large temperature fluctuations, little rainfall, which allowed the perfect phenolic ripening of the grapes. This produced slow fermentations, during which there was a large extraction of color, with very good acidity, integrated with an important polyphenolic component, ensuring complexity. The Brunellis present very balanced analytical data with peaks in value relating to anthocyanins and polyphenols. In general, all are very complex, large, with the structure that does not dominate the balance, and where the acidity is marked, despite a not low alcoholic component. This is mainly due to the perfect ripening conditions of the grapes that arrive in the cellar

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: 20.000 bottles

ANALYSIS: Alcool svolto(%): 14,00, Acidità totale (g/lt.): 5,3, Acidità volatile (g/lt.):0,52, SO2 Totale (mg/lt.): 75, SO2 libera (mg/lt.) 30, 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

JAMESUCKLING.COM

WINE REVIEW

Aromas of plums, blackberries, leather, mushrooms and spices. Medium-bodied with fine tannins and fresh acidity. Fruit-forward and juicy in the mouth with a fresh, silky texture.

Flavorful finish. A little austere at the end, but in a good way. Drink now or hold.

91

Wine Spectator

WINE REVIEW

This is round and laced with blackberry, plum and wild herb flavors. It's ripe and rich, with a moderately long finish. Merlot, Cabernet Sauvignon and Sangiovese.

88



info@camigliano.it