



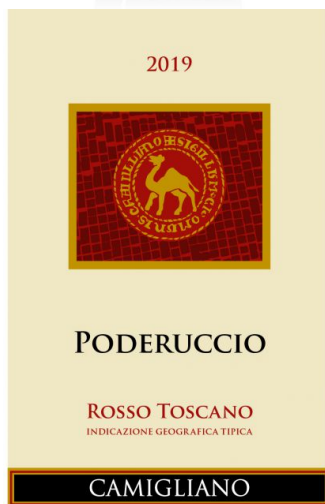
# CAMIGLIANO

## Poderuccio IGT Toscana Sheet vintage 2022 BIO

### *Indicazione geografica tipica*

#### DESCRIPTION

#### SHEET VINTAGE 2022 BIO



CLIMATE : the 2022 harvest can be defined with one word: "amazing"! Surprising because it was a difficult year from a climatic point of view, with many concerns especially in the months of June and July about the conditions of the vines (which instead reacted incredibly to the rains at the end of July) and about the quality of the wines (which also were unexpectedly balanced and harmonious). The climatic conditions were truly particular starting from the cold but dry winter, which was followed by a mild spring but characterized by very little rain. Then from the end of spring/early summer the temperatures increased considerably and the lack of rain continued, with important heat waves, until the end of July. There were many concerns about this excessive drought, and we were already thinking of a difficult harvest, with poor ripening of the grapes, water stress and situations of concentrations due to over-ripening and withering. Instead, a rain of 40 mm arrived in Camigliano at the end of July, which made the plants "breathe", which were able to restart from a vegetative point of view. Fortunately, some rainfall and drops in temperature also occurred in August, which allowed the vineyards to continue ripening. The harvest was brought forward by a few days, as with the lack of rain and the summer heat, the cycle of the plant was shortened, and ripening began early; but then it developed linearly, with suitable temperatures in the month of September, where the individual vines were harvested with due timing. More important than ever was the choice of vineyard management, with superficial and frequent tillage, light interventions on the vegetation (operations such as topping and peeling were not carried out, which would have encouraged the plant to "react" and consequently to try to produce vegetation at the expense of assisting the bunches) and optimal choice of harvest time. Today the wines obtained have a great fragrance of perfumes, with an extremely interesting aromatic component and a great balance of alcohol and acidity; the results are wines with pleasant tannins right from the first tastings and with personality and finesse such as to suggest great qualities in aging.

HARVEST: : end of September, second week of October

GRAPE(S): 65% merlot, 30% cabernet sauvignon, 5% sangiovese

VINIFICATION: Fermentation in stainless steel vats at 25°-26°C

AGEING: 6 months in French barriques and tonneaux

PRODUCTION: 10.000 bottles

ANALYSIS: Alcool svolto(%): 14,60, Acidità totale (g/lt.): 5,3, Acidità volatile (g/lt.):0,55, SO2 Totale (mg/lt.): 72, SO2 libera (mg/lt.): 29, pH: 3,75

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 valuations

### JEB DUNNUCK

Made from Sangiovese, Merlot, and Caber neat Sauvignon and displaying a dark red/purple hue, the 2022 Poderuccio is lush with notes of lavender, blackberries, and some blue fruit coming through along with hints of dark mineral earth. Full-bodied, with a clean, polished feel, it's rounded and silky in texture, modern and plush. An easygoing and juicy wine, it casts a large net and will make for very attractive wine for drinking over the next several years.

Audry Frick

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WINE REVIEW

This is a savory and juicy red with notes of plums, orange peel and wet earth on the nose. It's medium-bodied with fine, powdery tannins. Youthful and very approachable. Drink now or in the next couple of years

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