



#### TASTING NOTES

Deep and intense blend of Merlot and Sangiovese. Fleshed out by Merlot, the blend gains weight and a modern mouthfeel of intensity and power.

## Fattoria Poggerino Primamateria

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	50% Sangiovese
APPELLATION	50% Merlot
Toscana Rosso IGT	

#### WINERY

Poggerino's wines are produced organically, exclusively from their own grapes, and every step of wine production and marketing is carried out by the owners themselves. The owner, Piero Lanza, believes in an almost fanatical attention to vineyard work. His goal is to set the stage for healthy vines, and ultimately, beautiful wines, by caring for the land holistically, in rhythm with the seasons, and as custodian for its natural biodiversity and richness. The results are healthy grapes with the highest degree of concentration and ripeness, perfectly reflective of their unique Tuscan terroir.

#### CULTIVATION

Manually harvested beginning the last week of September for the Merlot and the first week of October for the Sangiovese. The training system is guyot and the vineyard density is 5,000/hectare. After a careful selection in the vineyard the grapes are destemmed and pressed.

#### VINIFICATION

The two varietals are vinified separately. The alcoholic fermentation begins without the addition of selected yeasts and proceeds at 28-30° C. The entire process of vinification and maceration take place in concrete tanks for approximately 35 days with pumpovers and manual punchdowns.

#### AGING

In December the new wine is racked to tonneau of 4hL where the malolactic fermentation takes place. Aged for 18 months then the wine is bottled. The wine is aged for a minimum of 12 months before sale.