



POGGILARCA

CARMIGNANO

Denominazione di Origine Controllata e Garantita

Vintage

2021

Blend

85% Sangiovese, 15% Cabernet Franc

Alcohol

14%

Climate

The year 2021 began with a mild winter, with regular rainfall and average temperatures. The average wet and rather cool spring favoured an early budding of the vines. The summer was hot and fairly dry from the beginning of June until August. Starting in mid-August, a few rainfall events occurred, which contributed to optimal ripening of the grapes. The harvest began in the first half of September with the Sangiovese and ended in October with the Cabernet Franc.

Historical data and soil

Poggilarca has been produced since 2015 and is the one that most identifies with the terroir in which it was born, the Carmignano DOCG, a successful blend of Sangiovese and Cabernet Franc. The soils of Poggilarca are deep with moderate limestone, abundant skeleton and discrete presence of sedimentary rocks.

Vinification

After harvesting, the grapes are sent for fermentation in stainless steel tanks. Each variety is processed separately to accentuate its characteristics. At the end of alcoholic fermentation, the wine completes malolactic fermentation in steel tanks. The Sangiovese is put to age in 50 hl Slavonian oak casks and Hungarian oak oak barriques to enhance the characteristics of the variety and obtain more delicate tertiary notes; the Cabernet Franc in French oak barriques. At the end of 12 months of aging in wood, the blend is assembled in steel where it rests for about 4 months before bottling. The wine spends at least 6 months in bottle before release.

Tasting notes

Visual

The wine has a vibrant ruby red color.

Olfactory

The nose is intense. Notes of cherry and pomegranate at first impact, then hints of spice.

Gustative

The taste is rich with well-integrated spicy notes. The finish of good intensity and persistence.