

FATTORIA CASA DI TERRA

POGGIO QUERCIOLO - IGT TOSCANA

Poggio Querciolo is a Syrah based wine which shows the potential of this variety in the Bolgheri appellation. In a unique Terroir, where the influence of the sea and the summer sun are capable to create a wine with a true sense of place. Small Cabernet Sauvignon percentage complete the blend and add complexity and deepness.



VITICULTURE

Grape Varieties: 85% Syrah - 15% Cabernet Sauvignon

Location: Bolgheri

Exposure: East - West

Vineyard age: 2005 - 2007

Soil type: deep clay soils with layers of gravel

Training system: VSP with spur cordon pruning

Density of plant: 5.600 plants/ha

Yield per hectare: 6000 kg/ha

WINE MAKING AND AGEING

Fermentation: in steel tanks with temperature of 26/28°C for 22 days with natural yeast. Spontaneous malolactic fermentation during aging.

Wine Ageing: at least 12 months in French oak barrels of 2° - 3° step. 6 months of ageing after bottling.

This wine is bottled without any previous fining or filtration to preserve all its integrity.

TASTING NOTES

Ruby red colour at a first glance. In the nose shows intense and deep balsamic and herbal notes, persistent mint and eucalyptus well balanced by a floral and fruit component. In the mouth is full, juicy with delicate soft tannins.

FOOD & WINE PAIRING

Roasted boar, game, t-bone steak, braised beef.

www.fattoriacasaditerra.com

info@fattoriacasaditerra.com

