

# CASA DI TERRA

## POGGIO QUERCIOLO - IGT TOSCANA

*Poggio Querciolo is a pure Syrah that shows the potential of this variety in the Bolgheri appellation. In this unique Terroir the influence of the sea and the summer sun are able to create a wine that completely represents the Bolgheri area*



### VITICULTURE

**Grape Varieties:** Syrah

**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 per hectare

**Yield per hectare:** 60 q.li/ha

### WINE MAKING AND AGEING

**Fermentation:** 22 day– fermentation in steel tanks at 26/28°C with natural yeasts. Malolactic fermentation takes place spontaneously during ageing

**Ageing:** Aged in French oak barrels of second and third passage, and 6 months more in bottle for ageing

### TASTING NOTES

*Ruby red colour at a first glance. At nose Poggio Querciolo screams balsamic and herbal notes. Persistent mint and eucalyptus bouquet is well balanced by floral notes. In the mouth is round, smooth and juicy*

### FOOD AND WINE PAIRING

*Roasted boar, wild game and braised beef*

[www.fattoriacasaditerra.com](http://www.fattoriacasaditerra.com)

  
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