

FATTORIA
CASA DI TERRA

POGGIO QUERCIOLO - TOSCANA SYRAH

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: Tuscan coast, Cecina and Bolgheri

Exposure: East - West

Vineyard age: 2005

Soil type: clay soils with gravel layers

Training system: VSP with spur cordon pruning

Density of plant: 5.600 plants/ha

Yield per hectare: not more than 7000 kg/ha

WINE MAKING AND AGEING

Fermentation: 22 day– fermentation in steel tanks with controlled temperature of 25°C with natural yeasts.

Malolactic fermentation takes place spontaneously during ageing

Wine Ageing: in oak barriques

6 months more in bottle for ageing

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

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