



ELISABETTA GEPPETTI

POGGIO VALENTE 2015

IGT TOSCANA ROSSO

This wine sinks its roots in 1996, when Elisabetta decided to purchase a vineyard called "Poggio Valente" nearby Pereta. The project is once again based on Sangiovese, which is the absolute protagonist since the 2012 vintage.



Denomination: IGT TOSCANA ROSSO

Variety: 100% Sangiovese

Alcohol: 14.5%

Total Acidity: 5.5 g/L

Vineyards position: Poggio Valente vineyard (Pereta) altitude 280 meters above sea level

Vineyard surface: 14 ha Vineyard exposure: South-West

Soil: predominantly of sandstone origin, with little organic substance or clay

Implantation Date: from the early 70's for the older implantation up to early 2000 for the more recent ones

Implantation Density: 4500 plants/ha

Cultivation System: pruned-spur cordon-trained

Grapevine/Hectare Yield: 80 ql

Harvest: end of September

Fermentation Temperature: 26°C in inox steel

Maceration Time: 25 days

Aging: in 500 and 600 L tonneaux

Production: 35.000 bottles

Formats: 0.375 L, 0.75 L, 1.5 L, 3 L, 6 L

First Vintage Produced: 1997

Profile: Ample and powerful wine, with a complex bouquet. Black cherry, plum and leather dominate the mouthfeel. It is a rich, full bodied and with a long finish.

Food Pairing: Excellent with Sashi steak