

MARTOCCIA

POGGIO APRICALE IGT TOSCANA RED

Production Area

Montalcino, Cinigiano

Variety of the grapes

85% Sangiovese 10% Merlot 5% Colorino

Soil: Medium mixture with remarkable skeleton presence.

Altitude : 250 m above sea level

Harvest period : last decade of September

Vinification:

The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, in order to help the malolactic fermentation.

Ageing

Up to 3 months, a part in Slavonian oak barrels and a part in French oak barrique.

Bottle ageing

Up to 3 months before selling the wine on the market.

Tasting notes : Ruby red. Fresh and young red wine with hints of cherry , raspberry and black fruit. Medium bodied. Serve at 18°C.

Food paring : Ideal from aperitif to all meal long. Easy match with grilled meat and salads, tomato sauce pasta and cold cuts.

