



Poggio della fuga Red table wine



Format

75cl Bottle



Type of Wine

Still Red Wine



Visual exam

Purple red color



Olfactory examination

Notes of undergrowth, red fruits, pepper

Gustatory examination



Persistent, with a green note especially in the first years of the bottle

Full Name	Poggio della Fuga
Designation	Emilia Indicazione Geografica Protetta
Vintage	Harvest 2015
Grapevine	55% Cabernet Sauvignon, 25% Merlot, 20% Sangiovese grosso
Density Plant	5000 Plants / hectare
Form of breeding	Spalliera
Annual production	10.000 Bottles
Alcohol content	13% Vol
Acidity Total	6,7 h/l
Sugar residue	1 g/l
Total sulfur dioxide	22 mg/l
Service temperature	Optimal at 18 * C



Characteristics Land and Vineyard

Cabernet Sauvignon and Sangiovese grosso are exposed to the south while Merlot to the North – West in a cool area and with soils with percentages of Limo that exceed 60%.



Description

Podere della Torre dei Nanni, due to its different composition of soils that differ from one area to another, lends itself very well to growing different vines. Cabernet Sauvignon, Merlot already present on the Bolognesi Hills for years, together with Sangiovese. The latter is a big anomaly to find it in this area, but it was our bet and our intuition that it could fit well in our soils rich in silt and clay.



Vinification method

The grapes are harvested in 3 phases depending on the ripeness of the grapes, to proceed with different macerations, longer for the cabernet and shorter for the other two vines. All three wines are then transferred to 500-liter Tonnaux for the end of fermentation and aging in wood for over 12 months.



Gastronomic combinations

Ideal with mature and blue cheeses or a nice grilled steak