

CASTELLO DI FARNETELLA



POGGIO GRANONI

Denomination:

IGT Toscana

Description:

Made from Sangiovese, Cabernet Sauvignon, Merlot e Syrah grapes, grown in the Poggio Granoni micro-zone at Farnetella in the commune of Sinalunga. The vineyards, at elevation of 500-540 metres, are planted in layered soils of sand and silt.

Poggio Granoni is the fruit of many years of efforts to fully develop the potential of non-indigenous grape varieties, as complementing varieties to Sangiovese. In this wine, the varieties classic to the Colli Senesi is enriched with a more complex texture: the predominant Sangiovese and Cabernet Sauvignon provide the structure, while the merlot adds smoothness and roundedness, and the Syrah.

Sensory profile

Rich ruby red, with subtle garnet highlights. Delicate bouquet, with intense spice notes, of tobacco leaf, tanned leather, roast espresso. Judiciously tannic, with a lengthy progression marked by fragrant roasted nuts and smooth vanilla. Superb body and depth, with an elegant structure and well-balanced finale.

Vinification:

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. Malolactic fermentation in steel and maturation for 12 months in new and once-used 225-litre oak barriques, followed by assemblage of the final blend, bottling and ages in glass a minimum of 8-10 months.

Varietal:

70% Sangiovese, Cabernet Sauvignon, Merlot and Syrah

Vines per hectare:

About 5400

Training system:

Vertically-trained, with pruning to spurred cordon

Production:

About 6000 bottles

Harvest:

Exclusively by hand, at various periods, selection only the finest grapes

