



Castellare di Castellina

POGGIO AI MERLI IGT TOSCANA

Tuscany showed to be a fantastic ground for Merlot vines, with renowned wines all over the world like Masseto. This Merlot in purity of Castellare, thanks to the strategic position of the vines, has a unique character you may find only in the best International Merlot wines. And, once again, mainly for its elegance. Since the first vintage has been defined a monument to excellent wines.

Denomination: IGT Toscana

Yearly bottle production: 5.000

Grapes: 100% Merlot

Vinification: in steel from 18/25 days at a controlled temperature (28°)

Malolactic fermentation: Done

Ageing: from 15 to 30 months in barrique 1/3 new

Bottle refinement: 12 months

Type of wood: French durmast of 5 HI or 2,25 HI - Barriques of 225 lt. Different woods

Harvest: first days of September

Hectare gain: 30/40 q.li/ha

Vines height: 350/400 mt. s.l.m.

Plant density: 6000

Age of productive vines: 5 years

Growth system: spurred cordon

Type of soil: calcareous

Grapes : Merlot (100.00%)

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

