



PoggioargentierA™

Vigneti in Maremma



Capatosta Toscana Rosso IGT 2020

Grapes:	95% Sangiovese 5% Alicante
Region:	Maremma, Tuscany
Vineyards:	Located in Baccinello in the hilly part of Maremma, 30 km from the sea
Exposure:	Northwest
Altitude:	1,148 feet (350 meters) above sea level
Soil:	Stone and clay alluvial soil
Vine Training:	Spurred cordon
Age of Vines:	25 years old
Time of Harvest:	Mid-September
Vine Density:	4,600 vines per ha
Yield:	6,000-7,000 kg per ha
Total Production:	10,000-12,000 bottles
Vinification Process:	After manual harvest, the grapes are refrigerated for one night at 39.2 °F (4 °C). The must then goes through a short maceration before gradual fermentation at 64.4-82.4 °F (18-28 °C) for about 15 days in stainless steel and truncated cone-shaped oak tanks (50 hl). After, the wine macerates for 12-15 days.
Aging Process:	15 months in used French oak tonneaux..
Alcohol Content:	14.5%
Tasting Notes:	Notes of mixed berries and spice. Balsamic notes arrive after 6 months in bottle.
Winemaker:	Marco Lamastra
Cellaring:	5-6 years
Closure:	Diam
Food/Menu Pairing:	Excellent with salumi and cheese as well as pasta with meat or game sauces. Red meat dishes.