



PoggioargentierA™

Vigneti in Maremma



Poggioraso Cabernet Franc Toscana Rosso IGT 2020

Grapes:	100% Cabernet Franc
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:	Early October
Vine Density:	4,600 vines per ha
Yield:	6,000-7,000 kg per ha
Total Production:	5,000-6,000 bottles
Vinification Process:	The Cabernet Franc grapes are pre-selected on the vine, reducing the yield to about 3-4 clusters per plant. After manual harvest, the grapes are refrigerated at 39.2 °F (4°C), before going through another selection. The must is briefly macerated before beginning gradual fermentation at 64.4-82.4 °F (18-28 °C) for about 15 days in stainless steel tanks and truncated conical oak barrels (50hl). The wine then macerates on the skins for 15-20 more days.
Aging Process:	14 months in new and used barrique.
Alcohol Content:	15%
Tasting Notes:	Ripe fruit combined with typical vegetal notes of Cabernet Franc. After some time in bottle, notes of black pepper and dark chocolate appear.
Winemaker:	Marco Lamastra
Cellaring:	8-10 years
Closure:	Diam
Food/Menu Pairing:	Perfect with salumi and cheese as well as pasta with meat or game sauces; red meat; and aged cheese.