



MONTERUFOLI



## **“POGGIO MINIERA” VAL DI CORNIA ROSSO DOCG**

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Tenuta di Monterufoli, Monteverdi Marittimo (PI)

**GRAPES:** Sangiovese

**VINIFICATION:** grapes are harvested in boxes by selecting the best parcels for exposure and soil type; fermentation and maceration in stainless steel tanks at controlled temperature (24°-28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine will continue its ageing for about 6 months

**TASTING NOTES:** intense ruby color, rich nose of ripe red fruit and a pleasant balsamic note at the end. The taste is full and round, with well-balanced tannins