



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 (max 26° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 32° C; after racking the wine remains in stainless steel tanks until the end of winter and then aged in oak barrels for about a year

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