



FANTI

IGT TOSCANA ROSSO «POGGIO TORTO»

"Poggio Torto" red wine was born from the encounter of the Tuscan Sangiovese with the international varieties of Merlot, Syrah and Cabernet Sauvignon. The name of this wine is inspired by the irregular shape of the hill "Poggio d'Arna" in front of the winery; Indeed "Poggio" means hill while "Torto" indicates the leaning part of the hill. This wine with its intense color is full bodied and well balanced.

2019 IGT TOSCANA ROSSO «POGGIO TORTO»

Grape variety: Sangiovese, Merlot, Syrah and Cabernet Sauvignon

Vineyards: 21 hectares

Age of the vines: 7-15 years

Soils: averagely clayish and rich in schist

Altitude: 150-420 m a.s.l.

Yield: 70 quintals per hectare

Harvest: manual, from the second half of September to the beginning of October.

Vinification: after the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C).

Barrel ageing: 4 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl.

Bottle ageing: 2 months.

Alcohol content: 14.5 %

Acidity: 5.3 g/l

Sugar content: 0.5 g/l

Tasting Notes:

Color: intense purple red.

Nose: complex with notes of red fruits such as black cherry and cranberry, balsamic notes of sage and licorice, light touch of vanilla and cloves.

Palate: well balanced and structured. Notes of almond, pepper and cut grass are perceived. Savory and persistent.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

The weather conditions of this vintage was pretty perfect. It started with a little rainy winter and then it continued with a spring characterized by average temperatures which guarantees an optimal vegetative balance of the plant. During summer months, there had been a perfect temperature variations during days and nights, which favored an excellent grapes ripening and a good set of acidity which led to a great aromatic profile of the wine.

Number of stars: five.



SCORES:

92/100 James Suckling

90/100 Wine Align



Prodotto in: Toscana - Siena - Montalcino
Origine materia prima: Toscana - Siena Montalcino



ISO 9001

TENUTA FANTI
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