



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.

2020 IGT TOSCANA ROSSO «POGGIO TORTO»

Grape variety: Sangiovese, Merlot, Syrah, 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 %

Acidity: 5.7 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 plum, accompanied by sweet spices, with pepper and cloves.

Palate: : well balanced and structured. herbaceous notes are perceived with a hint of fruity aromas perceived by the nose. Excellent freshness and persistent.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

2020 season opens with a spring characterized by some rain and, in the last days of March, snow. The latter goes along with the sprout of the gems, without damaging them. May and June distinguished by good temperatures, that helped to ensure an adequate development of the grapes. The summer is characterized by slightly high temperatures which, contrasted by a proper management of the foliage, guarantee an optimal maturation of the grapes in the month of September. Then, this balanced seasonal trend gave a concordance between phenolic maturation and technical maturation of our bunches

Number of stars: five.



SCORES:

92/100 James Suckling



TENUTA FANTI
Castelnuovo dell'Abate – Montalcino
www.tenutafanti.it

