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.

2024 IGT TOSCANA ROSSO «POGGIO TORTO»

Grape variety: Sangiovese, Merlot, Syrah, Cabernet Sauvignon
Vineyards: 22 hectares
Age of the vines: 7-15 years
Soils: different types of ground because vineyards are located in different areas
Altitude: 150-420 m a.s.l.
Yield: 90 quintals per hectare
1st vintage produced: 2013

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
Barrel ageing: part in barriques of 225 l and part in big oak barrels of 30 hl
Bottle ageing: until commercialization

Alcohol content: 13,5 %

Tasting Notes:
Color: intense and deep purple red.
Nose: fresh and complex. Immediate notes of blackberry and sour cherry are associated with balsamic nuances of marjoram and white pepper, with a finish reminiscent of coffee powder.
Palate: fresh and elegant. The acidity of the marjoram stands out on the palate and binds to the well-integrated tannin that makes the mouthfeel soft and persistent.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions: mild winter. Spring was characterised by regular sprouting, slow development and delayed flowering. May and June were rainy. The excellent availability of water led to a luxuriant development of the vegetative walls, uniform cluster elongation and dimensional growth of the berries. From the end of June, there was a sudden heat wave, with temperatures of over 35°C, with peaks of up to 38°C. In September, temperatures, which had already been low since the second half of August, dropped dramatically, and rainfall became more frequent. The grape harvest started in the last week of September and lasted until mid-October.

AWARDS:
91/100 James Suckling