



Fattoria di Poggiopiano

Galardi

Fiesole - Firenze - Toscana

Tuscan Red Wine I.G.T. 2017

Poggio Galardi in Anfora

	<i>Organic red wine; still</i>
Denomination	<i>IGT – Rosso di Toscana</i>
Production area	<i>Tuscany, Florentine hills (Fiesole)</i>
Alcohol level	<i>15 %</i>
Variety	<i>Merlot (55%), Cabernet (45%)</i>
Soil type	<i>Lean soil, Galestro, limestone</i>
Training System	<i>Low-spurred cordon and Guyot, Organic farming</i>
Harvest	<i>Handpicked; 28th August (Merlot) – 14th September (Cabernet) The harvest and the selection of the grapes are carried out by hand with extreme care, with a special attention at the grapes' integrity in order to prevent oxidation and undesired fermentations.</i>
Winemaking	<i>Soft destemming, crushing and pressing; fermentation by selected yeast with temperature control in stainless-steel vats with pumping over and délestages.</i>
Ageing	<i>9 months in medium toasted oak barrels and terracotta amphora; finally, in bottle for 18 months.</i>
Colour	<i>Intense ruby red, with garnet reflexes after ageing</i>
Aroma	<i>Wide, well-marked with clear notes of primary aromas</i>
Taste	<i>Ripe red fruit and a remarkable structure; distinct sensations then blend harmoniously for a perfect balance of aroma and taste.</i>
Pairing	<i>Its characteristics unfold best with red meat, game and stewed meat. Pleasant meditation wine when aged.</i>
Serving	<i>18°C. We recommend opening the bottle and decanting the wine prior to serving in wide crystal glass.</i>
Best consumption	<i>Within 10 years from harvest.</i>



slow
wine



Fattoria di Poggiopiano di Mauro Galardi
Via dei Bassi, 13 – Loc. Girone 50061 – Fiesole – Firenze
Tel 055 6593020 | www.poggiopiano.it | info@poggiopiano.it