

Specifications



The farm Poggio Sorbello, owned by the family Baldetti since the beginning of the XX century, was born on the Tuscan hills between Cortona and Montepulciano. With particular attention to the environment, we work in the country to produce quality grapes, respecting soil and climatic conditions, from which we obtain quality wines through minimally invasive winemaking processes.



Vineyard

Location: Hills

Orientation: South-East

Elevation: 360 metria.s.l.

Soil: Clay- and Sand-like

Planting layout of the vines: 5200 plants/Ha

Vine training: Spurred cordon

Grape production: 7000 Kg/Ha

Viticulture: Integrated pest control, low environmental impact

Il Vino

Grape: Merlot

Brand name: Cortona D.O.C. Merlot

Year: 2015

Aging: one year in French oak barrels

Colour: Intense ruby red

Sensory evaluation: strong and intense flavour, with cherry, plum, raspberry and blackcurrant scents; the aromas gradually evolve into a floral fragrance, with notes of tomato and eucalyptus leaves and hints of sweet candid fruit. A delicate and sweet woody flavour embraces and balances balsamic feelings. The palate is soft and full flavoured, thanks to sweet, ripe tannins; it has a lively acidity that invites to drink more. The aftertaste is long with hints of raspberry.

Harvest: handmade, in grape crates, with manual selection of grapes after destemming

Bottling: June 2017

Bottles produced: 2000

Alcoholic strength: 14,5% vol.

Total acidity: 5,55 gr/l expressed as a tartaric acid