

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

Wine

Grape: Merlot, Sangiovese, Cabernet Sauvignon and Syrah

Brand name: IGT Toscana

Year: 2014

Colour: Limpid ruby red

Sensory evaluation: Complex nose of black cherry, raspberry, and blackberry, violet and black pepper. In turning the glass, you feel a gentle perfume of tobacco pipe. At the first sip, the palate is balanced, characterized by good tannins and sweet pleasantness; the wine is smooth and easy to drink despite its vigorous body. The tannin, clearly present on the palate, carries tight and sweet sensations. The aftertaste evokes pleasant caramelized flavours and fruit.

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

Bottling: June 2016

Bottles produced: 2600

Alcoholic strength: 13,5% vol.

