

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: 2014

Colour: Intense ruby red

Sensory evaluation: This wine gives off scents of black cherry, plum and currant with hints of yeast, due by ageing on delicate sediments. Continuing to turn the wine in the glass, fresh aromas of tomato leaf evolve into eucalyptus and menthol. The following sensations are warmer and sweeter, leading to perfumes of milk cocoa and toasted flavours; the wood is perfectly integrated. At the first sip, the palate is soft, wide and pleasant, thanks to sweet, ripe tannins; it has a lively acidity that perfects the balance. At the second sip, your mouth is filled with fresh fruit. The aftertaste is long with hints of black fruit and licorice.

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

Bottling: June 2016

Bottles produced: 1800

Alcoholic strength: 14% vol.

Total acidity: 5,39 gr/l expressed as a tartaric acid