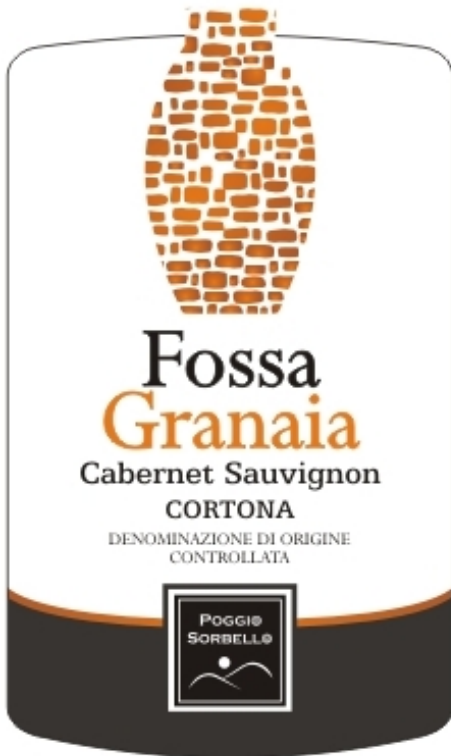


Specifications



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: Cabernet Sauvignon

Brand name: Cortona D.O.C. Cabernet Sauvignon

Year: 2014

Colour: Brilliant ruby red

Sensory evaluation: Clean, intense and enveloping flavour, with instant plum and berry scents, blueberry overall, followed by a stunning floral fragrance of dog-rose; continuing to turn the wine in the glass, a strong perfume of spicy cinnamon and nutmeg is blending with aromas of cocoa and delicate toasted flavours. Lastly, the fragrances seem to spread into hints of potpourri and lavender. The mouthfeel is extremely tight, almost confusing for a Tuscan Cabernet Sauvignon as it seems to evoke the most northern latitudes; the palate is characterized by an intense weave of sweet and ripe tannins, as well as sharp acidic and salty sensations, all of them balanced by an alcoholic sweetness. The aftertaste carries a nice fruity palate as well as licorice and tobacco flavours.

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

Bottling: June 2016

Bottles produced: 1200

Alcoholic strength: 14% vol.

Total acidity: 5,74 gr/l expressed as a tartaric acid