

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: 2015

Ageing: one year part in French oak barrels and part in cement

Colour: Brilliant ruby red

Sensory evaluation: Complex nose with notes of underbrush, musk, black cherry, blackberry and raspberry. At the first sip, the palate is pleasant, well balanced, rich and fruity, with hints of black cherry. Tannins are deep, crunchy and sweet; the feeling is pleasantly balanced. The aftertaste is long and persistent; it carries a dry fruit palate as well as mint and liquorice flavours.

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

Bottling: June 2017

Bottles produced: 2000

Alcoholic strength: 14% vol.

