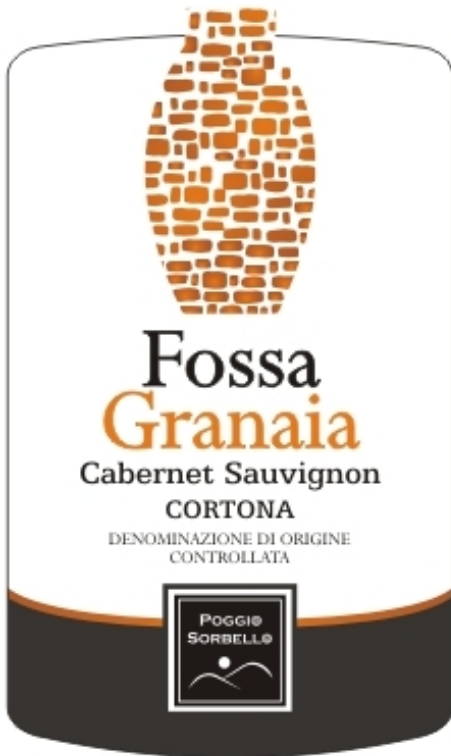


Specifications



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: 2015

Aging: one year in French oak barrels

Colour: Brilliant ruby red

Sensory evaluation: clean and elegant flavour, with hints of wild berries, intense balsamic feelings and liquorice scents; delicate vegetal aromas evolve into more intense spicy notes. Woody scents evoke cocoa and tobacco perfumes, which gradually spread into hints of potpourri and lavender. The palate is strong and sweet, with deep and crunchy tannins. The sapid and dry mouthfeel is interestingly balanced; it makes the taste rich and precious, thanks to hints of blueberries and walnut hulls which last for a very long time.

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

Bottling: June 2017

Bottles produced: 1466

Alcoholic strenght: 14,5% vol.

Total acidity: 5,61 gr/l expressed as a tartaric acid

Specifications



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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.



Specifications



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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 pested 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 strenght: 14,5% vol.

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

Specifications



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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: Syrah

Brand name: Cortona D.O.C. Syrah

Year: 2015

Aging: one year in French oak barrels

Colour: Deep purple red with violet tones

Sensory evaluation: intense flavour with scents of white pepper and crunchy marasca cherry, followed by a feeling of sweet orange, which turns into balsamic nuances. The taste is strong and tight; a pronounced sapid and dry feeling is perfectly balanced by a delicate sweet tannins persistence. The aftertaste is long and delicate, with hints of dried fruit and sweet orange.

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

Bottling: June 2017

Bottles produced: 4666

Alcoholic strength: 14,5% vol.

Total acidity: 5,50 gr/l expressed as a tartaric acid

Specifications



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