

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 pested 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 strenght: 14,5% vol.

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