



"ARCERE" Organic Wine Orcia D.O.C. - vintage 2016



Location: Hilly areas of the town of Castiglione d'Orcia (Siena - Tuscany)

Grapes: 90% sangiovese, 10% foglia tonda

Area: 2,5 ha

Age plants: 16 years, 25 years

Soil: Clayey tuff rich in skeleton

Training system: Spurred cordon

Density of vines per hectare: 4600

Average yield per plant: 1 kg/pianta

Exposure: south and north

Altitude: 500 mt. S.l.m.

Vinification Process: Hand-picked third week of September. Steeping without stems at controlled temperature (28 ° C) for 14 days in stainless steel inox. Malolactic fermentation, followed by maturation in French oak barrels for a period of 18 months. Assembly of the wine in stainless steel tanks.

Bottling with a very large filtration and then aged in bottle for at least 3 months.

Key figures at bottling:

Alcohol: 15,33%

Total Acidity: 5,68 gr/l

Volatile acidity net: 0,60 gr/l

Total sulfur dioxide: 36 mg/l

Net dry extract: 31,10 gr/l

Tasting notes: Dark ruby red with light garnet hues. The nose is very rich, with hints of leather, tobacco and wood vinegar. This complexity is also found on the palate, with moderate tannins well integrated into the structure of the wine. Good minerality.

A wine of great longevity and persistence of flavor.



AZIENDA AGRICOLA POGGIO AL VENTO

Loc. Poggio al Vento, 7 - Strada di Ripa d'Orcia - 53023 - Castiglione d'Orcia