



"CARRO STELLATO" Orcia D.O.C. Organic - vintage 2016



Origin: Castiglione d'Orcia (Siena)

Grapes: 100% sangiovese

Vineyard: Carro Stellato

Vineyard surface: 0,5 ha

Plant age: 24 anni

Soil: Tuffaceous, clayey, rich in skeleton

Training system: Spurred cordon

Plant density: 4500 vines/ha

Average yield per vine: 1,5 kg/plant

Exposure: west

Average altitude: 500 mt. S.l.m.

Vinification aging: Manual harvest the first week of October. Stemless maceration at controlled temperature (28 ° C) for 14 days. Malolactic fermentation in stainless steel, followed by aging in used 500-liter French oak tonneaux for a minimum period of 24 months.

Bottling with very large filtration and then refinement in the bottle for at least 18 mons.

Main bottling analytical:

Alcohol content: 15,49%

Net dry extract: 30,40 g/l

Total acidity: 6,54 g/l

Net volatile acidity: 0,58 g/l

Total sulfur dioxide: 74,00 mg/l

Organoleptic characteristics: Intense ruby red in color, it is characterized by hints of ripe red fruits, accompanied by spicy and balsamic notes. On the palate it is full, with ripe and well integrated tannins. Good gustatory persistence.



AZIENDA AGRICOLA POGGIO AL VENTO

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