

# Maremma Toscana DOC

## “Il Nero di Poggio alla Buca”



**Height of vineyards:** 300 m a.s.l. South facing

**Vines per hectare:** 7,900

**Type of soil:** silty, with sands and gravels of alluvial origin

**Blend:** Cabernet Sauvignon 70%; Petit Verdot 30%

**Production:**

Grapes per hectare: 70 quintals

Yield in wine: 70%

Bottles per year: 7,000

**Winemaking:** the grapes are harvested by hand, then the fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

**Aging:** the wine ages in barrique for 18 months. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 6 months, before being released for consumption.

**Visual examination:** dark red with violet reflections.

**Olfactory examination:** complex, intense and persistent bouquet. Notes of black berries, balsamic aromas and spices, in particular coffee and chocolate.

**Gustatory examination:** great structure, complex, and very persistent. High content in polyphenols, due to the thickness of the skins and the reduced size of the berries of these grape varieties. Over time, the evolution of polyphenols leads to roundness and body such as to induce to perceive sweetness, although there are no residual sugars. Notes of black berries and spices such as toasted coffee and chocolate.

**Service:** serve at a temperature of 18-20°C, in ballon, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

**Pairings with food:** grilled red meats, steak, game of hair and feather, stewed and roasted, aged cheeses hard like pecorino.