

AL Poggio 2019

Chardonnay di Toscana I.G.T.

The predominately chalky soil and the altitude of the Ama slopes have set the scene for an extraordinary Chardonnay-led white wine since 1985. Al Poggio conveys the opulence of the grape's distinctive personality imbued with freshness.

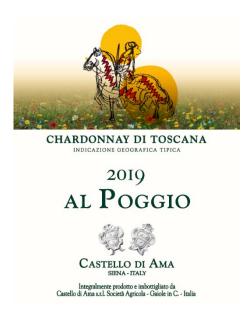
CLIMATE

The beninning of 2019 experienced cold temperatures and considerable difference in temperature between day and night. After a snowfall in january, February was mild and temperatures began to rise. Early spring was quite cold and rainy and this effect the flowring with a reduction in clusters per vine. The summer, warm and dry, arrived in the mid of June. The harvest of Chardonnay started on September 5th.

VINIFICATION AND REFINEMENT

After soft-pressing of the grapes, 60% of the must was refrigerated and fermented in steel tanks, while the rest was transferred in barriques. Of the grapes fermented in wood, 25% have been macerated on the skins for about 12 hours. The Allier and Tronçais barriques used were half new and half one year old. The grapes vinified in barriques underwent malolactic fermentation. The permanence on wood "sur lies" lasted for about 8 months, with regular batonnages every 7 days.

This wine has been bottled in March 2020.



DATI TECNICI DEL VINO

First vintage: 1988

Grape varieties: Chardonnay

Alcohol: 13%

Total acidity: 4,88 g/l

Residual sugar: <1 g/l

Extract: 19,6 m/l



Colour: clear yellow with brilliant golden nuances



Nose: summer flowers and fruits, such as banana, pineapple and apricot.



Taste: decisive and delicate attack. Excellent freshness. Very good persistency and length.



TECHNICAL DATA OF THE VINEYARD

Exposure: Nord- Est / Sud-Ovest

Soil: clay and calcareous

Altitude: 460-500 meters above sea level

Training system: partially open Lyre and partially vertical trellis

Vine density: 2.800 plants/ha for the Lyre e 5.200 plants/ha for the vertical trellis

MAP

