



PoggioargentierA™

Vigneti in Maremma

BELLAMARSILIA MORELLINO DI SCANSANO D.O.C.G.



Area of production: South Maremma – Grosseto Area

Appellation: DOCG - Denominazione di Origine Controllata e Garantita

Grapes: Sangiovese

Vintage: 2019

Planting density: 5.600 vines per hectare

Training system: Cordon Spur

Soil: Vineyards in Baccinello area, 350 meters above sea level with soils rich in pebbles of alluvial origin and a prevalence of calcareous clays in the soil. Vineyards in Alberese area: At sea level with a prevalence of sand and loam in the soil

Vineyard management: Organic (Inspection body authorised by Mi.P.A.A.F. IT bio 009 - CCPB srl Controlled Operator n° CK 91)

Average production: 45.000 bottles

Harvesting method: Manually in 20-kg cases

Fermentation: Approximately two weeks of contact between must and skins, both fermentation and aging in temperature-controlled stainless steel tanks in order to obtain a good extraction of both color and structuring elements, a brilliant color and both aromas and avors of high quality

Serving temperature: 16-18°C

Formats: 75-cl bottles in 6-unit cartons, 150-cl in single-unit cartons