

# CAPATOSTA

Toscana Rosso IGT



# Poggioargentiera™

*Vigneti in Maremma*

- **AREA OF PRODUCTION:**

South Maremma – Grosseto Area

- **APPELLATION:**

Toscana Rosso IGT – Indicazione Geografica Tipica

- **GRAPES:**

Sangiovese - Alicante

- **PLANTING DENSITY:**

5.600 vines per hectare

- **TRAINING SYSTEM:**

Cordon Spur

- **SOIL:**

Vineyards in the Baccinello area, with soils rich in pebbles of alluvial origin and a prevalence of calcareous clays

- **AVERAGE PRODUCTION:**

13.000 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

- **AGING:**

For 15 months in medium-capacity oak casks

- **SERVING TEMPERATURE:**

16-18°C

- **FORMATS:**

75-cl bottles in 6-unit cartons, 150-cl bottles in single-unit wooden cases, 300-cl bottles in single-unit wooden cases.