

MAREMANTE

Maremma Toscana Rosso DOC




Poggioargentiera™
Vigneti in Maremma

• **AREA OF PRODUCTION:**

South Maremma – Grosseto Area

• **APPELLATION:**

Maremma Toscana Rosso DOC - Denominazioni di Origine Controllata

• **GRAPES:**

Cabernet Franc, Syrah

• **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. Vineyards in the Alberese area: at sea level with a prevalence of sand and loam in the soil

• **AVERAGE PRODUCTION:**

20.000 / 25.000 bottles

• **VINEYARD MANAGEMENT:**

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

• **SERVING TEMPERATURE:**

16-18°C

• **FORMATS:**

75-cl bottles in 6-unit cartons.