

# MAREMMANTE

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.