

POGGIO FERRO 2019

The parcel of the Poggio Ferro vineyard, exposed to the south and with an altitude of 322 to 345 meters above sea level, selected after a careful micro-zonal study among the 55 hectares of vineyards out of a total of over 600 of the Castello di Montepò estate, constitute a particular unicum, an expression of the great singularity and potential of this exclusive clone of the Biondi Santi family, the BBS11.



Technical data:

WINERY		Castello di Montepò		
PRODUCTION AREA		Maremma		
SOIL		Galestro		
GRAPES		Sangiovese Grosso BBS11		
PLANTS (mt.)		0,8x2,4		
Breeding		Single spurred cordon		
VINEYARD		Traditional		
AGE OF THE VINEYARD		Cru selection		
HARVEST		Manual		
DATE OF HARVEST		September 25		
VINIFICATION		Traditional in Red		
FERMENTATION		Alcolic and malolactic in stainless steel vats		
REFINEMENT IN WOOD		28.5 Hl barrels for 24 months		
PRODUCTION REFINEMENT IN BOTTLE		3.000 16 months		
Type of bootle (lt)		0,75 - 1,5		
ALCOL	14,2 % vol		RESIDUAL SUGAR	0,1 g/L
TOTAL ACIDITY	5,4 g/L		DRY EXTRACT	28 g/L