



ARTIMINO

WINE ESTATE



POGGILARCA

CARMIGNANO

Denominazione di Origine Controllata e Garantita

Harvest

2022

Blend

85% Sangiovese, 15% Cabernet Franc

Alcohol content

14,0%

Climate

2022 began with a winter of regular showers in January and February and average temperatures, characterized by a fairly cool March; these climatic conditions slowed down the budding of the vines.

A spring with little rainfall preceded a hot, dry summer starting at the end of May.

The grape harvest began at the end of August, and in mid-September there were light rains that helped rebalance the ripening of the grapes and complete phenolic ripening.

Historical data and soil

Poggilarca has been produced since 2015 and is the wine that best identifies with the territory in which it is born, the Carmignano DOCG, a successful blend of Sangiovese and Cabernet Franc.

The soils of Poggilarca are deep with moderate limestone content, abundant skeleton, and a fair amount of sedimentary rock.

Vinification

After harvesting, the grapes are promptly taken to the cellar and fermented in stainless steel tanks. Each variety is processed separately to accentuate its characteristics. At the end of alcoholic fermentation, the wine undergoes malolactic fermentation in steel tanks.

The Sangiovese is aged in 50 hl Slavonian oak barrels and Hungarian oak barriques to enhance the characteristics of the variety and obtain more delicate tertiary notes; the Cabernet Franc is aged in French oak barriques. At the end of 12 months of aging in wood, the blend is assembled in steel where it rests for about 4 months before being bottled. The wine spends at least 6 months in the bottle before being released for sale.

Tasting Notes

Appearance

The wine has a lively ruby red color.

Aroma

The nose is intense and vertical. Notes of cherry and pomegranate on the first impression, followed by spicy hints.

Palate

The palate is compact and decisive, with well-integrated spicy notes. The finish is intense and persistent.