

POGGIO la NOCE
FIESOLE, ITALIA

Pinko Pallino



Characteristics of the vineyard

Location of the vineyard: Fiesole (FI)

Elevation: 250 m

Size: 2.5 hectare

Soil: predominantly calcareous marl with alberese and galestro strata

Orientation: South/South West

Vineyard density: 5600 plants/hectare

Training system: Guyot

Average age of the vines: 12 to 18 years

Appellation IGT Toscana Rosato

Varietals Sangiovese and Teroldego

Winemaking *yield:* 40 hl/hectare

and ageing *Harvest period:* beginning of September, manual harvest

Fermentation: the grapes are handpicked roughly three weeks before phenological maturation and pressed immediately. Fermentation takes place in temperature controlled stainless steel vats, using indigenous yeasts.

Ageing: The wine remains in steel at cool temperatures for 6 months before bottling.

Bottles produced 2000 bottles

Tasting notes Color: tonality of antique roses. Nose: delicate scent of wild strawberries, citrus fruit, tangerines, with flowery notes of wild mint. Palate: the right balance between structure and freshness with nice aromatic complexity.