

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 Mostly Sangiovese with a little Canaiolo

Winemaking and ageing *yield:* 40 hl/hectare
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, tangarines, with flowery notes of wild mint. Palate: the right balance between structure and freshness with nice aromatic complexity.