

# CASTELLO DI MODANELLA



## “POGGIO MONTINO”

### **Denomination:**

Indicazione Geografica Tipica

**Grape varieties:** Merlot 100%

### **Growing area:**

In the vineyard “Godiolo”, “Montagna” and “Osteria “ from 310 to 410 mt. above sea level on the town of Rapolano Terme (SI).

**Training system :** Unilateral cordon spur pruned and Guyot

**Vineyard age :** From the 1976 “Osteria” .New plantings “Montagna” 1999 and “Godiolo” 2002

**Aspect :** South, South/East and South/West

**Soil profile :** Rocks, sand, clay

**Number of vines :** 2.600/hectare in the old vineyard and 6.000/hectare in the new ones

**Hectares :** 5.72.00 ha ( 13,13 acres)

**Harvest :** By hand, from the end of September and beginning of October

**Vinification :** Crushing with destemming. Fermentation in vats for about 15 - 20 days. About 18-20 months in French oak barrels. Refinement in bottle for 1 year.

**Sensory profile :** Intense ruby red. Ample with ripe red berries, spicy nose with liquorices and pepper scent. Warm, fresh, well balanced tannins. Very well with rich first courses or highly consistent and concentrated second courses. with aged cheeses .

**Alcohol content :** From 13% to 14% vol.

**Serving temperature :**18-20°C

