

# IL POGGIOLO



## Colli di Faenza Cabernet Sauvignon

### GRAPES

Cabernet Sauvignon

### VINEYARDS OF ORIGIN

Modigliana

### ALTITUDE

390 mt a.s.l.

### SOILS

Marl and calcareous sandstones with a frank texture sandy.

### VINEYARD CHARACTERISTICS

Old vineyard since 1975 restored in 2019 trained in spurred cordon.

Poggiole is a Cabernet Sauvignon named after the mountain peak on which the Ronchi di Castelluccio winery is located. A wine that pays homage to the great crus of Bordeaux, iconic grape variety in France. The plot, facing North-West, looks towards the Alps and benefits from a cooler climate, ideal for enhancing the hints of wood, spices and herbs typical of the Apennines. Since 2020, vinification has been carried out exclusively with Cabernet Sauvignon vines, in line with the original philosophy of the company, which was founded in 1974.

### HARVEST

First week of October, hand picked harvest.

### VINIFICATION

Spontaneous fermentation in small oak vats, 20 days of maceration on the skins.

### AGING

Aging for 10 months in tonneaux and lightly toasted Allier and Troncais barriques. Minimum 14 months in bottle.

### ALCOHOL 13%

### BOTTLES PRODUCED

610 in 750 ml size  
25 in 1500 ml size

