



ELISABETTA GEPPETTI

## POGGIO ARGENTATO 2018

IGT TOSCANA BIANCO

Poggio Argentato's first vintage is the 1997. It is a blend of Sauvignon Blanc, Petit Manseng, Traminer and Semillon and presents itself as a white wine with a french accent where the good structure, given by Maremma's terroir, is balanced by the acidity, minerality, and the elegance of northern grape varieties.



**Denomination:** IGT TOSCANA BIANCO

**Variety:** 60% Sauvignon Blanc, 25% Petit Manseng, 10% Traminer, 5% Semillon

**Alcohol:** 13.5 %

**Total Acidity:** 5.3 g/L

**Position of Vineyards:** Pian di Fiora (Pereta) and San Vittorio (Scansano) altitude 200-250 meters above sea level

**Vineyards Exposure:** South-East

**Vineyards Surface:** 6 hectares Pian di Fiora, 3 hectares San Vittorio

**Soil:** rich of clay with a strong component of gravel of sandstone origin; clay-iron based with some presence of gravel

**Implantation Date:** 1990-2001

**Implantation Density:** from 4500 plants p/hectare to 6500 plants p/hectare

**Training System:** Guyot

**Hectare Yield:** 60 ql.

**Harvest:** end of August – early September

**Vinification:** Soft pressing, maceration for few hours at low temperatures, alcoholic fermentation. Spontaneous malolactic fermentation takes place for one third of the total

**Fermentation Temperature:** 16°C in inox steel tanks

**Maturation:** 5 months in steel tanks except for the Petit

Manseng which is aged in new 500L tonneaux for 3 months

**Production:** 50,000 bottles

**Bottle Formats:** 0.75 L, 1.5 L

**First Vintage Produced:** 1997

**Profile:** Bright yellow with golden reflections. Beautiful nose of spring white flowers, herbaceous notes and mineral hints. On the palate the freshness is accompanied by a good body and excellent tension. Clean and long finish.

**Food Pairing:** Excellent with white meats, fresh cheeses, crustaceans and crudité.