



## POGGIO D'ELSA MAREMMA TOSCANA DOC

### WINE DESCRIPTION

This wine is made with 50% Sangiovese and 50% Cabernet Sauvignon. The name of Poggio d'Elsa is given "in onore della nostra mamma Elsa," in honor of their mother, Elsa Bruni. To this day, Elsa remains the true heart and soul of the estate.

### TASTING NOTES

Purple color with ruby reflections. Tart fruity nose of cranberries with hints of vanilla and spices. A wine showing notable density, gorgeous depth and richness, with soft tannins.

### FOOD PAIRING

Pairs well with appetizers, meat dishes and game.



### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Maremma Toscana DOC
Vineyard size:	16 Ha
Soil composition:	Loam and clay
Training method:	Bilateral spurred cordon
Elevation:	50-80 m a.s.l.
Vines/hectare:	4,700/Ha
Exposure:	East West
Age:	12 - 20 years
Harvest time:	End of September/ Early October
First vintage:	1973
Production:	100,000 bottles

### WINEMAKING & AGING

Varietal composition:	50% Sangiovese, 50% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks (10 days at 24 °C)
Maceration technique:	Frequent delestage and pump-over (15 days)
Type of aging container:	70% stainless steel vats and 30% French Tonneaux of 500L
Length of aging before bottle:	6-8 months
Length of bottle aging:	3 months

### PRODUCER PROFILE

Estate owned by: Bruni Family  
Winemaker: Marco Bruni  
Total acreage of vine: 98 (40 Ha)  
Winery Production: 400,000 bts  
Region: Toscana

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	2.8 - 3.5 g/l
Acidity:	5 g/L
Dry extract:	36 g/L

