



FATTORIA
SELVAPIANA[®]

Villa Petrognano

2011

POMINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCT OF ITALY
NET CONT. 750 ML

ESTATE BOTTLED BY
FEDERICO GIUNTINI A. MASSETI
RUFINA - ITALIA

RED DRY WINE
ALC.14.5% BY VOL.

Pomino D.O.G. "PETROGNANO"

Pomino D.O.G. Vendemmia 2011 "PETROGNANO"

A great opportunity due to the friendship of the owner of Petrognano, Cecilia Galeotti Ottieri and Francesco Giuntini. Selvapiana rents this six hectares (13,23 acres). A unique and beautiful area situated at the foothills of the Appennines on the border of Tuscany and Emilia Romagna.

Pomino is one of the historical wine producing area of Tuscany. In 1716 the Granduke of Tuscany Cosimo de' Medici made the first law to protect the most important wine appellations. Pomino was one of the four with RUFINA, CLASSICO, CARMIGNANO and VALDARNO SUPERIORE.

Vintage: Winter was quite mild and rainy. Spring warmer than usually allowed and earlier buds breaking, ten days ahead than normal period. April was quite warm and good rainfall in May and June helped the vines to have a perfect growing. Summer was never too warm with cold nights, that allowed a perfect grapes ripening. Last days of August temperature above seasonal average made the harvest started in the first days of September. Grapes were healthy, rich, and very well balanced.

Vineyards location: Municipality of Rufina in the Pomino village.

Soil type: Medium galestro soil, dry and stony, well drained.

Altitude: 400 meters above sea level (1.200 feet).

Grape variety: Sangiovese 60% Cabernet Sauvignon 20% Merlot 20%.

Exposure: south south - west.

Age of the vines: 6 years.

Training system: guyot.

Vineyards density: 7200 vines/ha.

Yield: 70 q.li/ha - 45hl/ha 2.50tons/acres.

Harvest: Hand harvested. Merlot mid septemehr - Sangiovese and Cabernet Sauvignon first of October.

Vinification: In stainless steel at 28° - 30° (80° - 82° Fahrenheit), with all natural yeasts. Fermentation and maceration last for 25 days. Malolactic fermentation takes place immediately after the alcoholic.

Ageing Large french oak cask of 25 hl for Sangiovese; french oak barriques for Cabernet Sauvignon and Merlot.

Bottling: March 2014.

Alcohol: 14%. - **Total acidity:** 5,40 g/l. - **Dry extract:** 28 g/l.

Serving suggestions: 16° C (Fahrenheit) pairing with pasta with meat sauce, chicken, lamb.

Life in bottle: 15 years.

Bottles produced: 6000 bordolesi.