



## AZIENDA AGRICOLA CENCINI

**Name:** Poggio Vaccaio

**Farm:** Cencini

**Area of production:** Marsiliana-Guinzoni Manciano

**Year:** 2009

**Denomination:** Red Doc Sovana

**Quantity produced:** 15.000 0,750ml Bordoleses 1.500 0,375ml Bordoleses

**Grapes:** Sangiovese, Cabernet-Sauvignon, Merlot, in the proportions established by the disciplinary one

**Altitude / Exposure:** 150mt Slms, Northwest

**Characteristics:** Alcoholic gradation 13,5% Vol

**Composition Land:** Clayey

### Geographical aspect

Place Marsiliana-Guinzoni Manciano (Gr), hilly zone, altitude of 150mt Slms, that contributes to a rapid and complete maturation of the grapes, that they bring an intensity elevated polifenolica.

Atmosphere typical of the Maremma Tuscany, warm dry land, mild, few summer rains, moderate breeze coming from the near Tyrrhenian Sea.

### The Vineyards

Currently the vineyards occupy a business surface of 4,5 it has, exposed northwestern.

The mineral composition of the clayey-warm ground, confers to the wine it structures solid and good fineness.

The form of breeding is cord speronato with sixth of plant 3x1.

The surrender and 80 Qls /ha.

### The Vintage

The harvest of the red grapes happens between the 20 of September and on October 20, after an accurate selection of the grapes, exclusively manual, you abandons in cassettes from 10Kg with which are transported to the wine cellar, so that to make sure the greatest integrity possible of the grapes.

### The vinification

After the harvest grape arrives in the business wine cellar, the clusters come to remove the rasps and envoys to ferment in the tubs of cement from 40 Qts with manual fulling, constant temperature.

The period of fermentation / maceration is of 18-21 days to a temperature checked among 25° - 28°C.

They effect frequent to mix for the extraction of the substances polifenoliche and for the oxygenation of the must.

After the fermentation malolattica wine has started maturing in steel strokes inox for about 7 months, it follows a period of refinement in bottle of 4 months.

### Notes of tasting

The color is red ruby of good intensity.

The known olfatives are incentrate on the yielded one, well supported from notes of red fruits as cherry, raspberry and fruits of wood, with good match of spice, with notes of black pepper.

Good attack in mouth, with good equilibrium between alcohol and acidity, soft, velvety, slightly bitterish.

**Temperature of service:** 18°C

### Gastronomic combining

The red meats appear the ideal accompaniment, particularly roast and game like those of wild boar, from the definite taste, grill.

