



**ELBA ROSSO POGGIO LE LENZE**

**GRAPES:** 100% SANGIOVESE

**TRAINING SYSTEM:** SPUR CORDON

**PLANTAGE:** 220X0.80 (5500 STEMS / HA)

**AVERAGE PRODUCTION PER PLANT:** 1.5 KG

**MAXIMUM YIELD:** 80 QL / HA, MAXIMUM YIELD IN WINE 70%

**SOIL:** STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,  
RICH IN SCHELETRO

**VINIFICATION:** THE FERMENTATION TAKES PLACE IN STAINLESS  
STEEL TANKS WITH TEMPERATURE CONTROL AND CONTACT  
WITH THE SKINS FOR 15-20 DAYS WITH CONTINUOUS  
FOLLATURE.

AFTER FERMENTATION IT STAYS IN WOODEN TINS FOR A PERIOD  
OF TIME.

**ANNUAL PRODUCTION:** ABOUT 12,000 BOTTLES OF 750 ML, 375  
ML



## **ORGANOLEPTIC CHARACTERISTICS**

**COLOR:** RUBY RED WITH PERFUMED NOTES OF RED FLOWERS THAT EVOLVE WITH TIME

**TASTE:** THE TANNIN IS POWERFUL, WITH AN INTRIGUING SALINITY AND GOOD ACIDITY GIVEN BY THE RED FRUITS

**PRODUCER'S ADVICE:** WE RECOMMEND IT WITH MAIN DISHES INCLUDING MEAT SAUCES, GRILLED DISHES AND MEDIUM-MATURE CHEESES

**SERVING TEMPERATURE:** 18°