



*Famiglia Ravaglioli*

# POGGIO FALCONE

ROSSO DI TOSCANA I.G.T



*Poggio Falcone is the top (cru) of our fine and the name is taken from our most exposed vineyard. The blend consists mainly of Sangiovese grapes, and complemented with international varieties such as Cabernet Sauvignon, Merlot and Petit Verdot, all carefully selected at harvest time. It is matured in small oak casks and finishes its maturation in the bottle. Enveloping wine with a great persistence, but at the same time balanced thanks to an important structure and alcohol content which lends itself to a long aging.*

**MIXED VARIETIES:** A minimum of 60% Sangiovese, with Cabernet Sauvignon, Merlot and any other complementary varieties in small varying percentage depending on the year.

**VINEYARDS LOCATION:** Midsized hill 150-200 mt above sea level

**SOIL:** Medium textured with layers of loam, volcanic tuff and clay.

**TRAINING SYSTEM:** Spurred Cordon, Simple Guyot

**DENSITY OF PLANTING:** 4.700 vines per hectare in new plantings - 3.000 vines per hectare in old plantings

**MICROCLIMATE:** Optimum microclimate conditions with significant differences in temperature between day and night ideal for the development and maintenance of coloring and aromatic substances.

**WINE PRODUCTION:** Maximum of 50 Hl/Ha

**HARVEST:** By hand with bunches of grapes selected on the basis of ripeness. Single varieties are harvested separately.

**WINE-MAKING AND MATURATION:** Fermentation occurs under controlled temperature (27°C) in medium sized (120 HL) stainless steel vats, with frequent pumping over and déléstage (rack and return). Long maceration (18-20 days). Aging in small wooden casks (barriques and tonneaux) for a minimum of 8 months. Maturation in the bottle for at least 10 months. The wine is marketed approximately 18-20 months after the harvest.

**SERVING TEMPERATURE:** 18-20°C

**FOOD PAIRING:** Mushroom soups and first courses with meat sauces, grilled meat and mature cheeses.

*An intense ruby red colour, with garnet reflections, Poggio Falcone stands out on the nose for its complexity and elegance, characterized by ripe black fruits, which are joined by hints of tobacco, coffee, sweet spices and balsamic notes. On the palate it is harmonious, lively, with excellent structure, balanced by vibrant acidity and soft, silky tannins that give an elegant finish with great persistence. A wine that can be enjoyed for many years to come.*

