POGGIO la NOCE FIESOLE, ITALIA

Ca'NaJ



Characteristics Location of the vineyard "Le Civette": Fiesole (FI)

of the vineyard Elevation: 250m / 820ft

Size: 2.5 hectares / 6.1 acres

Soil: predominantly calcareous marl with

alberese and galestro strata

Orientation: South – South/West

Vineyard density: 5600 plants per hectare

Training system: Guyot

Average age of the vines: 8 years

Appelation IGT Toscana Rosso

Varietals 100% Canaiolo

Winemaking Yield: 40 HI/hectare

and ageing Time of harvest: second half of September,

manual harvest.

Fermentation: after destemming and careful sorting on the selection tables, the grapes are

fermented in stainless steel vats with

temperature control, using indigenous yeasts. *Ageing*: 6 months in a mix of large oak cask and

cement.

Bottles 400 bottles

produced

Tasting notes Ruby red with light shades of purple. Nose of

intense red fruit. In the mouth, light structure, with well-integrated tannins, ends with delicate

and good persistence.