



ELISABETTA GEPPETTI

POGGIO ARGENTATO 2017

IGT TOSCANA BIANCO

The first vintage bottled of this rich and mineral white was in 1997. A Cuvee of Sauvignon Blanc, Petit Manseng, Traminer and Semillon, Poggio Argentato presents itself as a white wine with a French sway within which the good structure, given by the territory of Maremma, is balanced by its acidity and minerality, and the elegance of northern vines.



Denomination: IGT TOSCANA BIANCO

Variety: 60% Sauvignon Blanc, 25% Petit Manseng, 10% Traminer, 5% Semillon

Alcohol: 13.5 %

Total Acidity: 5.3 g/L

Position of Vineyards: Pian di Fiora (Pereta) and San Vittorio (Scansano) altitude 200-250 meters above sea level.

Vineyards Exposure: South-East

Vineyards Surface: 6 hectares Pian di Fiora, 3 Hectares San Vittorio

Soil: rich of clay with a strong component of gravel of sandstone origin/nature; clay-iron based with presence of gravel.

Implantation Date: 1990-2001

Implantation Density: from 4500 plants p/hectare to 6500 plants p/hectare

Cultivation System: Guyot

Grapevine/Hectare Yield: 60 ql.

Harvest: end of August-beginning of September

Vinification: Soft pressing, then maceration for few hours at low temperatures, then pressing. After the alcohol fermentation, the spontaneous malolactic fermentation happens only for a third of the mass.

Fermentation Temperature: 16°C in inox steel tanks

Maturation: 5 months in steel except for the Petit Manseng which is aged in new 500L tonneaux for 3 months

Production: 50,000 bottles

Bottle Formats: 0.75 L, 1.5 L

First Vintage Produced: 1997

Profile: Bright yellow with greenish tints. On the nose, prevalence of white flowers and notes of cut grass evolve in mineral tones. Fresh and persistent in the mouth.

Food Pairing: Perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetable based first courses.