



## Poggio ai Merli di Castellare 2013

### WINE DESCRIPTION

Poggio ai Merli is made entirely from Merlot, and named after the single vineyard from which it is produced. Located in the heart of Chianti Classico, grapes are imbued with all the terroir-driven characteristics of Tuscany's most famous viticultural area. This wine embodies Castellare's innovation by producing international varietals in an area world-famous for Sangiovese.

### TASTING NOTES

Deep ruby red in color with purple reflections, this Merlot is loaded with enticing aromas of ripe blackberries, sweet cherry plums, cassis, and vanilla. Equally flavorful on the palate, Poggio ai Merli is full-bodied with a persistent and complex finish.

### FOOD PAIRING

This seductive red would be the ideal partner for pan-seared venison loin with balsamic blueberry sauce.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Poggio ai Merli Vineyard
Vineyard size:	5
Soil composition:	Calcareous Clay-Loam
Elevation:	1,450 feet
Vines/acre:	2,000
Exposure:	Southern
Year vineyard planted:	1996
Harvest time:	August
First vintage of this wine:	1999
Bottles produced of this wine:	3,500

### WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	12 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	14 months
Length of bottle aging:	10 months

### PRODUCER PROFILE

Estate owned by: Paolo Panerai  
Winemaker: Alessandro Cellai  
Total acreage under vine: 68  
Estate founded: 1977  
Winery production: 3,500 Bottles  
Region: Toscana  
Country: Italy