



PRODUCER PROFILE

Estate owned by: Vittorio and Adriana Assje di Marcorá-Fiore
 Winemaker: Vittorio and Jurij Fiore
 Total acreage under vine: 100
 Estate founded: 1991
 Winery production: 2,000 Bottles
 Region: Toscana
 Country: Italy

Poggio Scalette Capogatto 2011

WINE DESCRIPTION

Capogatto is the Tuscan name for the old method used to train and duplicate the vines in the vineyards, a process technically known as "layering." This wine is made from equal parts Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, which were harvested in September.

TASTING NOTES

Deep purple in color, this wine has aromas of black cherries and secondary notes of cassis, mint, and blueberries. This rich wine is well balanced by its velvety tannins, vibrant acidity, and long finish.

FOOD PAIRING

Pair this wine with braised ribs, gremolatas, mushroom risotto, and ossobucco.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alta Valle della Greve IGT
Vineyard name:	The Volpe vineyard
Vineyard size:	1
Soil composition:	Stony, Sandy Silty-Loam
Elevation:	1,500 feet
Vines/acre:	2,880
Yield/acre:	1.6 tons
Exposure:	Southern
Harvest time:	September
First vintage of this wine:	2007
Bottles produced of this wine:	2,000

WINEMAKING & AGING

Varietal composition:	25% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc, and 25% Petit Verdot
Fermentation container:	Cement vats
Length of alcoholic fermentation:	10 days
Fermentation temperature:	86 °F
Maceration technique:	Racking
Length of maceration:	10 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:	18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.3
Residual sugar:	<1.0 g/L
Acidity:	6.6 g/L
Dry extract:	37.2 g/L