

POLESSE



IGT TOSCANO ROSSO



LA BANDITACCIA SRL STRADA PROVINCIALE MONTICELLO AMIATA MONTICELLO AMIATA, CINIGIANO (Gr) TOSCANA, ITALIA

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POLESSE

IGT TOSCANO ROSSO

Polesse is a fascinating and balanced red IGT Toscana. The 2019 vintage has given life to an interesting blend. A blend of 55% Merlot, 40% Ciliegiole and 5% Alicante. A combination of vines that gives rise to a wine rich in nuances destined for a long life.



55% MERLOT	40% CILIEGIOLE	5% ALICANTE	26 MONTHS IN BARRIQUE FRANCESE	14% ALCOHOL CONTENT
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VINIFICATION

The grapes are vinified in steel, preserving the purity of the fruity aromas and the vivacity of the flavors. The wine is then aged in French barriques for at least 26 months.

TASTING

Polesse presents itself with an intense ruby color and enveloping aromas of red fruits, ripe plums and a delicate spicy note. On the palate it is soft and enveloping, with silky tannins and a notable structure. The finish is persistent and pleasantly harmonious. This wine is the ideal companion for convivial evenings, to be paired with grilled meats, structured pasta dishes and medium-aged cheeses.

VINTAGE: 2019

DENOMINATION: Typical Geographical Indication (IGT): Toscana Rosso

GRAPES: 55% Merlot. 40% Ciliegiole. 5% Alicante

PRODUCTION AREA: La Banditaccia, Cinigiano, Grosseto, Tuscany, Italy

ALCOHOL CONTENT: 14%

SOIL: Medium-textured limestone.

HARVEST PERIOD: Manual harvest in mid-September.

YIELD: 70%

TRAINING SYSTEM: Guyot (planting density: 2.50 x 80)

VINEYARDS PER HECTARE: 5000

VINIFICATION:

In steel at controlled temperature.

AGING: French barrique for at least 26 months.

REDUCING SUGARS: 1.5 g/l

VINEYARD ALTITUDE: 450-500 meters above sea level

TOTAL ACIDITY: 6.5 g/L

VOLATILE ACIDITY: 0.62 g/L

pH: 3-50

AGRONOMIST: Massimo Achilli

WINEMAKER: Giuseppe Gorelli

CHARACTERISTICS: Polesse is a compelling blend with a bouquet of red fruits, plums and a spicy note. In the mouth it is soft, with a good structure and a persistent finish.



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