



POGGIO DEL CARDINALE

DENOMINATION

Est! Est!! Est!!! di Montefiascone D.O.P.

GRAPE VARIETY

50% Procanico, 20% Malvasia Bianca, 30% Roscetto.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 80 quintals (8000 kg or 17600 lbs) of grapes.

PRODUCTION

Harvest: Usually during early September.

Wine-making process: The selected grapes that arrive in the wine cellar are subjected to low temperature maceration, at approximately 10°C for 8 hours, through which the varietal characteristics are enhanced. Subsequently, a soft pressing of the intact grapes provides a maximum yield in the must of 60%. The first part of fermentation is conducted in steel tanks at controlled temperature. Near the end of fermentation about 30% of the product is transferred to barriques to finish fermentation and aging for several months.

TASTING NOTES

Color: Brilliant gold with greenish reflections

Aroma: Intense and structured, with flavors of exotic fruits, notes of vanilla and minerals.

Flavor: savory and soft but notably full-bodied with pleasing flavors of mature apple and almond with a persistent finish.

Pairing: Appetizers of mollusks and crustaceans. First and second courses composed of fish, white meat, sheep milk cheese, fried foods and Sushi.

ANALYTICAL DATA

Alcohol: 13,0% Vol

pH: 3,28

Total acidity: 5,50 gr/lit

Volatile acidity: 0,25 gr/lit

Sugars: 2,40 gr/lit
