

POGGIO VICCHIO

Romagna

Sangiovese Marzeno DOC



POGGIO VICCHIO

ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE MARZENO



2023 VINTAGE

GRAPE VARIETY:

Sangiovese 100% from single vineyard - parcel 38

VINEYARD:

Name: sopra Vicchio

Exposure: south-east

Soil: red clay and limestone

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

6.000

YEAR OF PLANTATION:

2017-2018

DATE OF HARVEST:

September 5th

FERMENTATION:

in stainless steel tanks with maceration of 12 days

AGING:

9 months in concrete tank and 3 months bottle aging

ANALYTICAL DATA:

alcohol (% volume):	13,15
residual sugar (g/l):	0,5
total acidity (g/l):	5,61
volatile acidity (g/l):	0,45
pH:	3,37
malic acid (g/l):	<0,10
residual dry extract (g/l):	29,2

No OF BOTTLES:

10.000 full bottles

THE AWARDS:

Tre Bicchieri - Vini d'Italia - Gambero Rosso

Poggio Vicchio 2021 and 2022

Slow Wine 2026 - Slow Food Editore

Best buy Poggio Vicchio 2023

