

Exclusively produced with grapes selected and harvested by hand  
and produced in our cellar.  
Our vocation and history that goes back over 100 years.

# POGGIODIGALLETA

It has characteristic features of  
complexity, soft tannins  
and a silky texture.

## GRAPE VARIETIES

Cabernet, Merlot.

## ALTITUDE

30 m asl.

## TRAINING SYSTEM

Spurred cordon.

## VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

## HARVEST

Grapes hand harvested in  
September.

## VINIFICATION

15-20 days of fermentation,  
racking and gentle pressing.

## SERVING TEMPERATURE

18-20 °C.

## ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30  
°C with natural yeasts.

## COLOR

Deep ruby red, tending to garnet.

## BOUQUET

Spicy, with hints of berries.

## TASTE

Soft, with velvety tannins, enhances  
flavors and spices; very persistent  
and consistent.

## SERVING SUGGESTIONS

Red meat, game and aged cheeses.

## PACKAGING

6 bottles 750 ml/box.

## ALCOHOLIC STRENGTH

13,5 - 14% vol (depending on  
vintage).



\* FATTORIE DEI DOLFI \*

LARI \* PISA

PRODUZIONE DI VINI FINI DAL 1902

S.E.&O