TENUTA DI SESTA

POGGIO D'ARNA
TOSCANA ROSSO IGT



This wine is created from a blend of Sangiovese, Merlot and Cabernet Franc and is aged for one year in French Allier barriques and 15 hl Slavonian oak barrels. It has a deep ruby red colour with a purplish tinge. It leaves an intense aroma with overtones of red pulp and pleasant notes of spice. To taste, it is mouth-filling, structured and balanced by the right freshness and a velvety tannin. A high-quality wine from the combination of a variety of French grapes and those from the territory of Montalcino which offers a different and original drink with new tastes while maintaining the typical characteristics of Sesta. Colour deep ruby red colour with violet brilliant effect. Scent notes of fresh red fruits, spicy aromas (intense note of liquorice). taste harmonious, soft, zesty, fascinating and full- bodiad wine.

Suitable for every occasions. Excellent with a wide selection of food: red meats, cheeses, hand made pasta with meat and tomato sauce, hors d' houvres, cold cuts, bruschette, vegetables, fish and traditional soups.

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Vintage	2023
Grape variety	20% Sangiovese Grosso, 40% Cabernet franc, 40% Merlot.
Training system	cordon-spurred training system.
Vine density per hectare	5.000 plants.
Altitudes of vineyards	from 280 to 300 metres above sea level.
Location	south exposition.
Cultivation practices	Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.
Vinification	duration of maceration of 15-18 days; alcoholic and malolattic fermentations take place in stainless steel tanks equipped with termostats to control the temperature.
Ageing	French Allier barriques for 6 months and Slovenian oak barrel of 20-25 hl for 6 months.
Bottle ageing	minimum refinement in bottle of 2 months.
Average annual production	20.000 bottles.
Bottle type	bordeaux of 500 gr.
Alcohol content	14,50 % vol.
Total acidity	4,8 g/l.
Total dry extract	31,2 g/l.
Colour	deep ruby red colour with violet brilliant effect.
Aroma	notes of fresh red fruit, spicy aromas (intense note of liquorice).
Flavour	harmonius, soft, fascinating and full-bodied wine.
Food wine pairing	Suitable for every occasion. Excellent with a wide selection of food: red meats, cheeses, pasta with meat sauce, hors d'ouvres, cold cuts.