





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 mouthfilling, 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.



## POGGIO D'ARNA TOSCANA ROSSO IGT



2016 Vintage

Grape variety 40% Sangiovese Grosso, 30% Cabernet franc, 30%

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 Manual dry pruning, manual shoot thinning and crown practices

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 barriques for 6 months and Slovenian oak barrel

of 30-35 hl for 6 months.

Bottle ageing minimum refinement in bottle of 2 months.

Average annual production

25.000 bottles.

Bottle type bordeaux of 500 gr.

Alcohol content 14,50 % vol.

Total acidity 5,30 g/l.

Total dry extract 32,3 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.