



il Pollenza

Porpora 2015



Type: Red wine

Varietals: 70% Montepulciano, 30% Merlot.

Classification: I.G.T. Marche

First Year of Production: 2003

Bottles Produced: 200,000

Production Zone: Tolentino (MC)

Soil: Medium to deep soil, predominantly clay combined with limestone.

Planting Year: 2001

Yield: 5,000 kilos per hectare

Vineyard Altitude: 130 meters above sea level

Training System: Espalier, spur cordon

Planting Density: 6,000

Harvest date: September ended

Winemaking notes: Hand harvested and immediately transported in crates to the winery where they were gently de-stemmed and pressed. Fermented in cement vat for 14 days at 28 °C, to extract all of heady colour, flavours and aroma. Malolactic fermentation in cement vat and 12 months of used French barrel-aging (20% barrique, 20% tonneaux, 30% big barrels, 30% **cement vat**), provided additional complexity to this refined wines. The wine was bottled in June of 2017 aged 12 months in bottle.

Fermentation Vat Typology: cement vat

Aging Period: 10 months

Period of Bottling: March 2017

Alcohol Content: 14 %Vol.

Aging Capacity: 5-8 years

Ideal Temperature for Serving: 16-18°C.

Sensorial Characteristics: Deep ruby red. Dominating fruity notes, intensely spiced, smooth with the silkiest of tannins and chocolaty finish.