



il Pollenza

Cosmino 2015



Type: Red wine

Varietals composition: 100% Cabernet franc

Appellation: I.G.T. Marche **First Year of Production:** 2001

Bottles Produced: 20.000

Production Zone: Tolentino (MC)

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

Planting Year: 1998

Yield: 5,000 kilos per hectare

Vineyard Altitude: 130 meters above sea level

Training System: Espalier, spur cordon

Planting Density: 6000

Harvest date: End of September

Winemaking: We selected the grapes for this wine from vineyards displaying the finest terroir, a combination of site and soil, to elicit the most concentrated, elegance and expressive wine that this zone has to offer.

Hand harvested, and immediately transported in crates to the winery where they were a double selection on the grapes and de-stemmed and pressed. The must (juice and skins) fermented in vetrified cement vat for 20 days at 28 °C, to extract all of heady color, flavours and aroma. Malolactic fermentation in a combination of cement vat and new tonneau. The wine was aged for 14 months in 20% new, 80% once-used French oak tonneau.

The wine was bottled in March of 2017 aged 18 months in bottle.

Fermentation Vat Typology: cement vats

Aging Period: 12 months

Period of Bottling: March 2017

Alcohol Content: 14 % Vol.

Aging Capacity: 10-12 years

Ideal Temperature for Serving: 16-18°C.

Sensorial Characteristics: Slightly concentrated ruby that is evolving toward garnet red with luminous highlights. Balsamic and spicy nose with echoes of berries and mineral notes. Elegant and lingering palate with velvety ripe tannins. Mineral almost irony long finish.

Food Pairings: Braised beef shank