



il Pollenza

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Type: Red wine

Varietals composition: 90% Cabernet Sauvignon, 7% Merlot, 3% Petit verdot.

Appellation: I.G.T. Marche

First Year of Production: 2001

Bottles Produced: 15000

Production Zone: Tolentino (MC)

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

Planting Year: 1994

Yield: 4,500 kilos per hectare

Vineyard Altitude: 130 meters above sea level

Training System: Espalier, spur cordon

Planting Density: 6000

Harvest date: September 10 through October 15.

Winemaking notes: Il Pollenza are made to embody the finest terroir and the intensity of fruit that have made from this particular valley. Different types of clay combined with limestone act like a sponge, accumulating water and releasing it slowly to the roots in dry years. We selected the best grapes for this wine from vineyards displaying the finest terroir. Hand harvested, and immediately transported in crates to the winery where they were a double selection on the grapes and de-stemmed and soft pressed. Individually fermented from different lots in cement vat for 20 days at 28°C.

Malolactic fermentation in new French oak tonneau. The wine was aged for 14 months in 70% new French oak tonneau from numerous vineyard blocks to maintain their distinctive character. The individual blocks are tested and complex process of blending begins to define il Pollenza wine.

The wine was bottled in August of 2014 aged 18 months in bottle.

Fermentation tanks typology: cement vat

Aging period: 14 months

Period of bottling: March 2017

Alcohol content: 14 %Vol.

Aging capacity: 15-20 years

Ideal temperature for serving: 16-18°C.

Sensorial characteristics: Dark and deep ruby red. Opulent bouquet with intense aromas of violet and blueberry fruit, mineral and herbaceous hints with dark spices. Perfectly balanced structure, warmth and silky tannins and a lovely long finish with blackberry fruit enriched by mineral and toasty flavours.

Food pairings: Beef aromatised with white truffle.