



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Poggioraso Cabernet Franc Toscana Rosso IGT

100% Cabernet Franc. Poggioargentiera Poggioraso Cabernet Franc Toscana Rosso IGT has ripe fruit aromas combined with typical vegetal notes of Cabernet Franc. After some time in the bottle, notes of black pepper and dark chocolate appear.

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**Wine exported to:** USA

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### Most recent awards

**VINOUS:** 91

**WINE ADVOCATE:** 93

**GAMBERO ROSSO:** tre bicchieri

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## Winemaking and Aging

Grape Varieties:	100% Cabernet Franc
Fermentation container:	Stainless steel and oak containers
Length of alcoholic fermentation:	15-20 days
Type of yeast:	Selected yeast
Fermentation temperature:	64.4-82.4 °F (18-28 °C)
Length of maceration:	A few days
Malolactic fermentation:	Yes
Aging containers:	Barriques
Container size:	225L
Container age:	New and used
Type of oak:	French
Aging before bottling:	14 months
Aging in bottle:	Several months
Closure:	Cork



## Vineyard

Vineyard location:	Baccinello, in the hilly part of Maremma, 30 km from the sea
Soil composition:	Stone and clay alluvial soil
Vine training:	Spurred Cordon
Altitude:	1,148 feet (350 meters) above sea level
Vine density:	4,600 vines per ha

Yield:	6,000-7,000 kg per ha
Exposure:	Northwestern
Age of vines:	25 years old
Time of harvest:	Early October
Total yearly production (in bottles):	5,000-6,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Ripe fruit combined with typical vegetal notes of Cabernet Franc. After some time in bottle, notes of black pepper and dark chocolate appear.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Perfect with salumi and cheese as well as pasta with meat or game sauces; red meat; and aged cheese
Aging potential:	Up to 10 years
Alcohol:	15%
Winemaker:	Marco Lamastra