

IL POLLENZA

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IL POLLENZA MARCHE IGT



WINEMAKING

Manual harvest with grape selection. Third week of September for Cabernet Franc, second week of October for Cabernet Sauvignon and Petit Verdot. Vinification in concrete tanks at a controlled temperature of 28° C, with maceration on the skins for about 20 days.



REFINEMENT

15 months in tonneau and 24 months in bottle



TASTING NOTES

Pollenza respectfully reveals a unique terroir, with wines with deep ruby red tones. The smell is enhanced by intense aromas of fully ripe red and black berries, which blend with subtle spicy and balsamic notes.

On the palate it expresses an elegant balance between a complex and mature aromatic expression of great freshness and a vibrant and intense silky soft tannic texture.

GRAPES: Cabernet Sauvignon, Cabernet Franc, Petit Verdot

VINE AGE: Planted in 1989

ALTITUDE: 600 f.a.s.l.

EXPOSURE: Different exposures depending on the vineyard

SOIL: Of medium-deep alluvial origin, medium-textured, clayey-silty with the presence of gravelly-type calcareous sediments

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