



ELISABETTA GEPPETTI

POGGIO ARGENTATO 2021

IGT TOSCANA BIANCO

Poggio Argentato embraces the essence of the Maremma: its land, its unique light, the breeze from the nearby sea, all told by a fragrant and fresh white wine, using the language of northern vines. The singular blend of Sauvignon Blanc, Petit Manseng, Semillon and Traminer make Poggio Argentato a refined, elegant and versatile wine, perfect for summer but good throughout the year.



Denomination: IGT TOSCANA BIANCO

Variety: 70% Sauvignon Blanc, 25% Petit Manseng, 5% Traminer, Semillon

Alcohol: 13,5 %

Total Acidity: 6,33 g/L

Position of Vineyards: Pian di Fiora (Pereta) and San Vittorio (Scansano) vineyards with an altitude of 200-250 meters above sea level

Vineyards Exposure: North-East for San Vittorio, South-East for Pian di Fiora

Vineyards Surface: 6 ha Pian di Fiora, 3 ha San Vittorio

Soil: Tufaceous, with a good presence of skeleton, rich in alabaster and a little chalk; San Vittorio is a clayey silt soil, with the presence of quartz and rocks of magmatic origin.

Implantation Date: 1990-2001

Implantation Density: from 4500 plants/ha to 6500 plants/ha

Training System: Guyot

Hectare Yield: 60 q

Harvest: from end of August - mid September

Vinification: The grapes are destemmed, gently pressed and put to macerate for the night. Pressing pressure never exceeds 0.4 bar. The wine does not go through malolactic fermentation.

Fermentation Temperature: 15°C in inox steel tanks

Maturation: 5 months in steel tanks, a part of the *cuvée* ferments for 25 days in second used 500L tonneaux. The wine is left on the fine lees for the entire period, until the bottling process.

Production: 30,000 bottles

Bottle Formats: 0.75 L, 1.5 L

First Vintage Produced: 1997

Profile: Bright straw yellow. Notes of freshly cut grass, elderflower, mango, green apple and white nectarine. The sip is fresh and juicy. Long and enjoyable persistence of citrus fruits scents on a mineral background.

Food Pairing: Sea bass fillet with cedar, linguine with pesto and confit cherry tomatoes