

---

## Poggiosecco “Ginestreto” Rosso IGT

---

**Winery:** Poggiosecco  
**Category:** Wine – Still – Red  
**Grape Variety:** 70% Sangiovese, 30% Merlot  
**Region:** Montalbano / Tuscany/ Italy  
**Vineyard:** Estate on hills of Cerreto Guidi  
**Winery established:** 1967  
**Feature:** Organic



---

### Product Information

---

**Soil:** Clay and limestone  
**Altitude:** 820 feet above sea level  
**Age of vines:** 40 years  
**Vinification & Yield:** Hand harvest. Alcoholic fermentation takes place separately for the two varieties at a controlled temperature (26 °C) for about 16-18 days with pump overs and punch downs. Aged 4 months in cement tanks, followed by 4-6 months in bottle  
**Tasting Note:** The color is intense ruby red with hints of prunes and a delicate hint of licorice. It surprises the palate for the balance between the great structure of the Sangiovese and the softness and freshness of Merlot. In the mouth it surprises with its smoothness and persistence.  
**Alc:** 12.5 %

---

### Producer Information

---

Azienda Agricola Poggiosecco is located on the hills of Montalbano, Tuscany on the calcareous and sandstone hills of Cerreto Guidi and Vinci, a land typically dedicated to viticulture and the production of fine wines.

The vineyards and olive trees lie at the border between the provinces of Florence and Siena, about 330/1,150 feet above sea level, with an optimal exposure which allows a perfect ripening of the grapes and olives.

The winery was established in 1967 and was one of the first members of the Consorzio del Chianti. In 2001, Poggiosecco was completely restructured and began the path towards organic farming. The vineyard is certified organic since 2004. Their goal is to produce quality wines that respects the characteristics and nature of the land