

# Arkeo



## Technical Sheets

DENOMINATION:	IGT Red Wine Toscana
PRODUCTION ZONE:	Certaldo - Firenze
VINEYARD:	Poggio del Pettiroso
GRAPE VARIETY:	Sangiovese 100%
DENSITY:	4500 vines/ ha
GRAPE PRODUCTION:	50 q/ha
CULTIVATION SYSTEM:	Spurred cordon
SOIL COMPOSITION:	Mixed consistency, characterised by organic limestone and clay
ALTITUDE:	170 mt above sea level
MICROCLIMATE:	Typical Mediterranean, characterised by medium rainfall in autumn and spring. Winters with nightly temperature below zero and hot summers specially in july.
PRODUCTION TECHNIQUE:	Fermentation takes place in steel tanks ; the most (mosto) stays on the skins for 8 to 12 days with two daily pumpover (rackings). The malolactic fermentation takes place in french barrell where it is left to rest for 12/14 months. Frequent changings allow a better cleaning of the wine and a Final filtration very soft. After bottling the wine stays in our cellars for at least 12 Months.

## Organoleptic Characteristics

COLOUR:	Deep rubin red
BOUQUET:	Complex with flowery note of pansies and scents of red berry fruits
FLAVOUR:	Full and elegant
ALCOHOL CONTENT:	14,50%
SERVING TEMPERATURE:	18°/20° C
SERVING SUGGESTIONS:	Red meat and cheese

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## Poggio delle Civette

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