

# Oblío Superior

*Bottle produced only in the best years.*



## Technical Sheets

DENOMINATION:	IGT Red Wine Toscana
PRODUCTION ZONE:	Certaldo - Firenze
VINEYARD:	Fornace del Bosco
GRAPE VARIETY:	Merlot 50%, Shiraz 25%, Cabernet Sauvignon 25%
DENSITY:	5000 vines/ ha
GRAPE PRODUCTION:	50 ql/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 barrel 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.
AGEING:	24 months in oak barrels, 6 months in stainless steel and 18 months in bottle.

## Organoleptic Characteristics

COLOUR:	Deep red, quite dark
BOUQUET:	Spicy with notes of red berry fruits
FLAVOUR:	Full, structured and long lasting
ALCOHOL CONTENT:	16%
SERVING TEMPERATURE:	18°/20° C
SERVING SUGGESTIONS:	All roasts or grilled. Foods, tasty cheese.

Società Agricola S.S.

*Poggio delle Civette*

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