



LA POJA 2017



Veronese I.G.T.



Corvina Veronese 100%



Region Veneto

Altitude 320 m (1049 ft) above sea level

Exposure South-easterly

Soil characteristic Clayey and chalky soil (Chalk content 78.5% - Active chalk content 16.78%)

Training system Guyot

Average age of the vines 43 years

Density of the vineyards 4,240 vines/Ha (1,715 vines/ac)



Harvest beginning of October (late harvest to guarantee fully ripened grapes on the vine)

Vinification De-stemmed and crushed

Fermentation In temperature controlled stainless steel tanks with daily periodic pumping over

Fermentation temperature 22-31°C (68-82°F)

Length of fermentation 12/15 days

Malolactic fermentation Naturally in November

Ageing 20 months in new Allier barrels and then for 8 months in large Slavonian oak casks and left to age in the bottle for 10 months



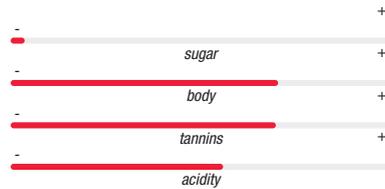
Alcohol content 14.73% Vol

Total acidity 5.85 g/l

Residual sugars 1.8 g/l

Dry extract 34.1 g/l

pH 3.51



2017 has been a particular vintage, with media reports contradicting the reality on the ground in our wine growing areas. Unlike in other areas of Italy, the vintage developed with very satisfactory regularity. Our vineyards completely escaped frost and hailstorms, and while rainfall was lower than average, it was still within the norm. The dry and breezy climate, with wide variations in day-night temperatures in the final few weeks, enabled the grapes to fully express their varietal aromas in addition to ensuring their excellent health.



Only perfectly ripe Corvina grapes are used in this deep and sophisticated wine where fruit, spices and balsamic notes blend perfectly. On the palate, the wine reveals texture and lightness, warmth and dynamism, richness and simplicity, as only truly great wines can express.



dark fruit



spices



pepper



balsamic notes



Ideal with roast red meat and game. Excellent paired with non-sharp, mature cheeses, porcini mushroom dishes, and black and white truffles.



Serve at 18°C (64°F) and open the bottle one hour before consumption



Ageing potential more than 20 years.



750 ml • 1,5 L • 3 L



Wine Spectator

12 times 90+



8 times 90+



15 times 90+

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14 times 90+



7 times Tre Bicchieri