



LA POJA 2018



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 38 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 14.95% Vol

Total acidity 6.00 g/l

Residual sugars 1.4 g/l

Dry extract 33.3 g/l

pH 3.43



This year the harvest was long, with slow ripening, and abundant, high-quality grapes. Spring was particularly wet and in early July, due to the considerable number of bunches, we carried out some thinning to restore the equilibrium of the vineyard. A dry period started in July, interspersed with some timely showers. On the eve of the harvest, heavy rains (up to 170 millimetres of rainfall) made us fear the worst, but fortunately, the forecasted poor weather conditions failed to materialize. In September, therefore, we experienced a sort of new, 'mini summer', with temperatures reaching up to 33°C, high overall temperatures but also equally high fluctuations (even differences of 15°C between day and night), which enabled the grapes to attain ideal ripeness. Phenolic maturity was achieved in the last third of September. The grapes are in a perfectly healthy condition, with high quantities and quality.



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+

JAMES SUCKLING.COM

15 times 90+



7 times Tre Bicchieri