

POMONA

IGT Rosso Cabernet Sauvignon 2024

APPELLATION: IGT
VINEYARD LOCATION: Castellina in Chianti
ALTITUDE: 350 meters a.s.l..
BOTTLES PRODUCED: 2000
GRAPES: Cabernet Sauvignon 100%
SOIL PROFILE : Medium-textured calcareous marl
PLANTS PER HECTAR: 5000
TRAINING SYSTEM: Guyot and spur pruned cordon
HARVEST: First half of October, hand picked

ORGANIC

VINIFICATION AND MATURATION:
10-12 days fermentation on the skins at 25° C,
followed by malolactic fermentation in steel.
Maturation in stainless steel

TEMPERATURE FOR SERVING: 18° C
ALCOHOL: 13 Vol
TOTAL ACIDITY: 5.3 g/l
SUGAR: <1 g/l



The vintage displayed on the bottle label is indicative only. Please refer to the technical sheet for the official vintage.

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