

EZIO POGGIO - ARCHETIPO

Piedmont



APPELLATION: Colli Tortonesi "Terre di Libarna" Timorasso

BLEND: Timorasso

WINEMAKER: Ezio Poggio

VINEYARD: _____

The Borbera Valley is in the Apennine area of Piedmont on the border with Liguria, Emilia Romagna and Lombardy. Historically viticulture was widespread in the region. Ezio and Mary Poggio started to recover old farms and plant new vineyards in 2003, and the Terre di Libarna sub-zone, a special microclimate which includes the Borbera and Spinti valleys, was recognised as part of Colli Tortonesi DOC in 2011. Their vineyards are at 400 metres, with calcerous clay soils and maritime influence from the Liguria Sea. A high diurnal range, particularly preceding harvest, can produce highly aromatic grapes. The Timorasso for this wine comes from a south/south west facing site.

VITICULTURE: _____

Viticulture is sustainable, vines are Guyot trained. Bunches are thinned and harvest is by hand. The vineyards are in conversion to organics and wines should be fully certified by the 2020 vintage.

WINEMAKING: _____

Grapes are gently pressed and fermented in stainless steel tanks. The wine is aged for 12-14 months on lees at a constant temperature in these tanks, with batonnage. It is lightly filtered and kept in bottle for a further six months before release.

WEBSITE: www.eziopoggio.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromatic with citrus and spice on the nose. White flowers, a textured chalkiness, mouthwatering acidity, well-structured with a long concentrated finish.