



POGGIO VERRANO

DROMOS 2021 IGT TOSCANA ROSSO

CLIMATIC TREND

The winter of 2021 was characterised by cold temperatures and low rainfall. In spring, temperatures remained above seasonal averages, favouring a slightly early budding as well as the following flowering. The summer was hot and dry until the second half of August, when a few rains brought the vines back to their perfect physiological equilibrium before the grapes ripened. September sunny weather favoured the perfect ripening of the grapes and a high concentration of aromatic compounds.

VINIFICATION AND AGEING

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 28°C; this phase lasts 12 days, but the contact with the skins continues for a total of 21 days. After the alcoholic fermentation is complete, the wine undergoes malolactic fermentation in stainless steel, an essential step to soften the acidity and give the wine a rounder mouthfeel. The wine is then transferred to barriques, 70% of which are new, where it matures for 18 months.

TASTING NOTES

Dromos 2021 is intense ruby red in colour. It expresses ripe black fruits aromas, especially blackberry and blackcurrant, perfectly complemented by sweet spicy notes. The taste is intense, overwhelming and powerful, with soft and pleasantly velvety tannins. The balsamic and spicy notes are well balanced with the integrity of the fruit, leading expression of the wine. The finish is long and persistent with notes of liquorice and spices.

