



POGGIO VERRANO

**SETHA 2022**  
**IGT TOSCANA ROSSO**

**CLIMATIC TREND**

The 2022 winter was characterized by good rainfall, as was the following spring. These conditions resulted in proper water supply of the subsoil. Sprouting occurred a few days later than normal, but the following rise in temperatures led to regular vegetative development. The summer days were characterized by high temperatures and led to an excellent ripening of the grapes, which, in addition to their high sugar content, revealed an important aromatic charge thanks to the temperature fluctuations in September.

**VINIFICATION AND AGEING**

Alcoholic fermentation takes place in stainless steel tanks at a constant temperature of 28°C. This process lasts for 10 days, after which the maceration on the skins continues for a total of 18 days. Once alcoholic fermentation is complete, the wine undergoes malolactic fermentation, also carried out in stainless steel. Finally, the wine is aged in partially new barriques for a period of 12 months.

**TASTING NOTES**

Setha 2022 has wonderful ruby red color with violet highlights. Its bouquet is characterized by notes of red berries, especially black cherry and raspberries, and more Mediterranean hints of myrtle and juniper that pleasantly blend with balsamic spicy notes. The palate is lively with a dense and silky tannic texture that enhances the structure. Very balanced and soft with pleasantly persistent finish.

