

LE POGGETTE

Property Name:	Tenuta Le Poggette	Region:	Umbria	Total size:	455 hectares (1,125 acres)
Established:	1960	Province:	Terni	Total vineyards:	12 hectares (30 hectares)
Township:	Montecastrilli	Wine area:	Colli Amerini	Years planted:	1960
Owner's name:	Dr. Stefano Lanzetta	Enologist:	Giorgio Gori	Replanting:	Bet. 1975-80, 1995
Tot. Production:	60,000	Agronomist:	Giorgio Gori	Soil:	Calcareous clay and sand
Territory & Locality:	Wide, open hills, some steep	Gen. Manager:	Franco Santucci	Yield x vine:	1.5 kg.
Elevation:	300 m.	Cellar Capacity:	50,000 liters	Density:	5,000 vines per hectare
First Traded:	1995	Barrel Capacity:	31,000 liters	Training:	Spurred Cordon
				Harvesting:	Only manual

NOTES:

- Le Poggette is rapidly expanding its cellar, and in the next few years will have increased its total capacity to 120,000 liters (31,700 gallons). Vineyards are also expanding to encompass 24 hectares.

- Along with wines, the Poggette Farm also grows sunflower as well as other grains.

- Enologist Claudio Gori is using some of the most modern techniques to preserve the best characteristics of some of Italy's most traditional wine grapes.

<u>WINES</u>	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
Grechetto Min. Alc. 12.5%	Bianco dell'Umbria IGT Grapes from a slightly late harvest are softly pressed in whole bunches. The must undergoes both alcoholic and malolactic fermentation in tonneaux of Allier oak. Once the fermentations are complete, the wine is settled in stainless steel tanks and then bottled.	100% Grechetto	8,000 btl/s
Colli Amerini Rosso Min. Alc. 12.5%	Colli Amerini Rosso DOC Grapes harvested in the first tens days of October are stemmed and softly pressed. The fermentation and maceration lasts 25 days in vitrified cement, pumping the must over the cap twice daily. After the malolactic fermentation and several rackings, the wine is bottled and then undergoes further aging in the bottle before being released to the market.	90% Sangiovese 5% Canaiolo 5% Montepulciano	32,000 btl/s
Canaiolo Min. Alc. 13%	Rosso dell'Umbria IGT The grapes are harvested during the first ten days of October. The clusters are loose with well-spaced berries and a firm skin, two qualities that offer good protection from the late-season rains. The grapes are stemmed and pressed and the fermentation follows in stainless steel tanks with both pumping over and "delestage" (wine is removed from the tank and then pumped back in over the skins to maximize the extraction). The fermentation and maceration last 25 days in order to fully extract the colors and tannins. After the malolactic fermentation, the wine is aged for one year in 500 l. French tonneaux, after which the wine rests further in the bottle and is released two years after the harvest.	100% Canaiolo	6,000 btl/s
"Torre Maggiore" Min. Alc. 13.5%	Rosso dell'Umbria IGT The grapes are usually harvested during the last ten days of October. They are rigorously sorted and brought to the winery in small crates. After stemming and soft-pressing, a 30-40 day period of maceration and both alcoholic and malolactic fermentations follow in stainless steel and vitrified concrete tanks. The wine is then left to age in French tonneaux for 14-18 months. After bottling, the wine is held for 8-10 months of further refinement in the cellars of le Poggette, and then released.	100% Montepulciano	14,000 btl/s

For information, call: Paolo Boselli - Tel (718) 263-4094 - Fax (718) 263-4409 - July 16, 2002