



POGGIOTONDO

CHIANTI RISERVA DOCG VIGNA DEL 1928



APPELLATION Chianti Riserva DOCG

GRAPE VARIETY Sangiovese, Canaiolo, Colorino, Trebbiano

ALTITUDE 130 meters above sea level

SOIL TYPE Soil of marine origin, calcareous with a high presence of Fossils and white shells which gives elegance and complexity to the wines.

CLIMATE The western part of Chianti has a mild and dry climate thanks to the greater influence of the Mediterranean Sea.

EXPOSURE South-West

DENSITY 5950 vines/ha

TRAINING SYSTEM VSP with Guyot method

YIELD 3 tons/ha – 0,5kg per vine. Only the best grapes are selected by hand.

HARVEST The green (or selective) harvest takes place in August to limit the final production while the main harvest is done manually in September in small 15kg small boxes.

FERMENTATION

The selected grapes are placed in 16hl cement "tulips" at controlled temperature with gravity flow system with 50% whole bunches. Fermentation takes place with indigenous yeasts and once completed, the wine is left to macerate on the skins for a few days. Malolactic fermentation occurs spontaneously.

MATURATION

The wine is aged in untoasted 10hl barrels and then bottled without any clarification and aged in the bottle for a few months.

TASTING NOTES

Red garnet colour. Classic traditional aromas of Chianti with hints of violet, red berried fruit, cherry, raspberry, which also give space to spices, black pepper and cloves. Structured, pleasantly complex and elegant, with a nice backbone well defined by acidity and fine tannins, with an attractive finish due to its persistence.

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