



POGGIOTONDO

CHIANTI CLASSICO DOCG TERRE DI CRESCI



APPELLATION Chianti Classico DOCG

GRAPE VARIETY 97% Sangiovese, 3% Colorino

ALTITUDE 350/400 meters above sea level

SOIL TYPE Mainly Alberese (den. loc. Colombino) with some conformations of Galestro and Pietraforte, the combination of which allows excellent drainage, encouraging the vines to extend their roots in depth.

CLIMATE Continental climate typical of the North-West part of Chianti Classico. Cool summers and springs alternate with cold winters and autumns.

EXPOSURE South-East

DENSITY 5000 vines/ha

TRAINING SYSTEM VSP with Guyot method and Spurred Cordon

YIELD 7 tons/ha – 1,4kg per vine.

HARVEST September, manual.

FERMENTATION

The grapes are destemmed and crushed, then fermented in temperature-controlled tanks with their indigenous yeasts. Malolactic fermentation occurs spontaneously.

MATURATION

The wine is aged in large untoasted barrels.

TASTING NOTES

Beautiful garnet red colour. The wine presents a classic mix of floral aromas with red berried fruits, dark cherries, pencil, light tertiary hints, cinnamon, vanilla and attractive balsamic notes. Linear but round on the palate, energetic with luscious fine and vibrant tannins, with great texture and layering and a fresh finish, long in persistence.

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