



POGGIOTONDO

CHIANTI CLASSICO RISERVA DOCG TERRE DI CRESCI



APPELLATION Chianti Classico DOCG

GRAPE VARIETY 90% Sangiovese, 6% Canaiolo, 4% 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 kg per vine. Only the best grapes are selected by hand in the highest part of the vineyard.

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. Il Chianti Classico Riserva viene prodotto solo nelle migliori annate.

FERMENTATION

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

MATURATION

The wine ages in large untoasted barrels which are followed by a few months of aging in the bottle.

TASTING NOTES

Beautiful garnet red colour. On the nose, complex floral aromas of violets, red and dark berry fruits, graphite and undergrowth combine with a trail of wet leaves and wild mushrooms. Finally, aromas of spices, tobacco, cloves, treated leather and a preponderant balsamic scent. On the palate it is spicy and elegant with great intensity, vibrant with fine tannins and a pleasantly balanced acidity that elevates its structure and texture. Long and qualitatively persistent finish.

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