



**POGGIO PETROSO**  
IN RADDA IN CHIANTI - ITALIA

## CHIANTI CLASSICO ANNATA 2018 DOCG



### IN VINEYARD

88% sangiovese and 12% canaiolo. It is an elegant wine, which expresses the millenarian history of the terroir. The perfect sun exposure allows a perfect grape ripeness. The hand harvest takes place in October following the perfect maturity of each cru.

### IN CELLAR

After a careful selection, the maceration takes place and it lasts for about 25 days. Then follows a period of steel-ageing in tanks and a refinement in wood for 12 months. After 8 months of bottle aging, Chianti Classico Poggio Petroso is ready for sale.

### IN TASTING

It has an intense ruby-red colour. The smell is fruity with notes of blueberry and cherry, floral scents of red and purple rose, with shades of spicy notes such as vanilla and black pepper. The palate is well structured. Its freshness, expression of the acidity, produces a perfect harmony with the softness and fruity notes.

### PLUS

Perfect expression of elegance of the territory.

### PAIRINGS

It matches well with first courses, red meats, roasted or braised, and medium-seasoned cheeses.

Taste at 18 °C

### Technical information

- Bottle Size: 0,75 l
- 13,5 % Alc. Vol.
- Grapes: Sangiovese 88% e Canaiolo 12%
- Sulphites: 80 mg/l (-47% legal limits)
- Sugar: 0,5 gr/l
- Acidity: 6,0 gr/l
- PH: 3,40
  
- Vineyard Name: Colle Petroso
- Location: Radda in Chianti