



POGGIO PETROSO

IN RADDA IN CHIANTI - ITALIA

CHIANTI CLASSICO RISERVA 2017 DOCG



IN VINEYARD

100% sangiovese. it is a balanced and structured wine thanks to the perfect climate condition. The climate excursion allows the best expression of the aromatic features of sangiovese. the hand harvest is fragmented following the perfect grapes maturity.

IN CELLAR

Immediately after the hand harvest, grapes are brought in the cellar. Alcoholic fermentation takes place approximately for 30 days in order to extract as much colour and aroma as possible. It follows an aging in barrique for 12 months. During this period the achieve softness and elegance on the palate thanks to the maturation of the tannins. Before being placed on the market, it has to undergo a bottle aging for over a year, until the achievement of the right organoleptic maturity.

IN TASTING

It has a ruby-red colour with light garnet shades. The nose reminds of ripe fruit such as currant, blackberry and cherry jam. Fruit are well blended with sweet spicy notes like vanilla, cinnamon and clove. On the palate, the wine is well structured, warm and elegant. It turns out to be very balanced since softness is well expressed by velvety tannins.

PLUS

The aristocratic representation of chianti classico area.

PAIRINGS

It goes well with braised red meats or game dishes, barbeque, mature cheeses and cold cuts. It is also excellent as a meditation wine.

Taste at 18 °C

Technical information

- Bottle Size: 0,75 l
- 14 % Alc. Vol.
- Grapes: Sangiovese 100%
- Sulphites: 80 mg/l (-47% limite legale)
- Sugar: 0,5 gr/l
- Acidity: 5,5
- PH: 3,45
- Vineyard Name: Colle Petroso
- Location: Radda in Chianti