

## CHIANTI CLASSICO RISERVA IL POGGIALE

The cru of Chianti Classico. A Reserve originated from a single vines and has obtained the highest scores for its elegance and uniqueness. A wine showing the huge potentials of Sangiovetto.



**Denomination:** DOCG Chianti Classico Riserva Il Poggiale

**Vintage:** 2008

**Yearly bottle production:** 70.000

**Grapes:** 90% Sangiovetto, 5% Canaiolo, 5% Cilieggiolo

**Vinification:** in steel for 16/23gg at a controlled temperature (28°)

**Malolactic fermentation:** Done

**Ageing:** from 12 to 18 months in barrique 50% new

**Bottle refinement:** 12 months

**Type of wood:** Barrique of 225 lt.

**Harvest:** following the half of October

**Hectare gain:** 40/45 q.li/ha

**Vines height:** 350/400 mt. s.l.m.

**Plant density:** from 2700 to 7000 of the new ones

**Age of productive vines:** from 25 to 30 years

**Product stability:** Light clarification with albumin

**Growth system:** Guyot - upturned

**Type of soil:** calcareous