



CHIANTI CLASSICO RISERVA

IL POGGIALE

Chianti Classico DOCG

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1993	Red with great structure and longevity	90% Sangiovetto 5% Canaiolo 5% Ciliegolo	Castellina in Chianti (SI)

The Castellare Chianti Classico cru, the reserve that comes from a single vineyard and received the highest scores for its elegance and typical characteristics. A wine that highlights the enormous potential of the Sangiovetto grape.

Tasting notes: vibrant and lively ruby colour. The nose displays typical violet flowers and cherry fruit scents and a mineral note. Opens immediately to the palate with freshness and flavour dominating the middle part of the tasting, while the pleasant finish offers fragrant fruity notes.

Pairing: recommended to pair with grilled meat dishes such as Chianina steaks, or with game, and interesting with aged cheeses.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone

Vineyard altitude: 350-400 mt. s.l.m.

Name of the vineyard: Il Poggiale

Training system: guyot single-arched cane

Planting density: from 2.700 (old plants) to 6.000 (new plants) plants per hectare

Grape yield per hectars: 40/45 Ql

Harvesting period: half of october

Vinification: in steel

Malolactic fermentation: done

Aging: in barrique for 20% new

Duration of the aging in barrique: from 12 to 18 months

Duration of the aging in bottle: 12 months

Available formats: 0,75 l - 1,5 l

