



IL POGGIALE 2023

CHIANTI CLASSICO DOCG RISERVA

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

The Castellare Chianti Classico Cru is a Riserva sourced from a single vineyard, consistently awarded top scores for its elegance and typicity. A wine that fully expresses the remarkable potential of the Sangiovetto grape, combining purity, balance, and a deep sense of place.

Vintage notes: the 2023 vintage in Chianti Classico produced fresh, elegant wines shaped by a balanced growing season. Favorable summer conditions and careful harvest timing resulted in wines with bright acidity, refined tannins, and moderate alcohol. Aromas highlight vivid red fruit, floral notes, and a subtle savory character. Overall, 2023 expresses a classic and precise style, focused on freshness, balance, and drinkability.

Tasting notes: a vibrant, luminous ruby red in colour. The nose is immediately expressive, revealing classic notes of violet flowers and ripe cherry, layered with a subtle mineral nuance. On the palate, the wine opens gracefully with freshness and precision, delivering bright, well-defined flavours through the mid-palate. The finish is harmonious and persistent, marked by fragrant red fruit and floral echoes that linger with clarity and finesse.

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

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 hectares: 40/45 Ql

Harvesting period: half of october

Vinification: in steel

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

