

Wine
Spectator
96 PTS
2015



TASTING NOTES

Single vineyard expression of classic Sangiovese from an important producer leading in organics and biodynamic farming. Cherry and blackberries lead to tobacco and vanilla bean spices with a round and balanced finish.

Fattoria Poggerino Chianti Classico Riserva

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	
DOCG Chianti Classico Riserva	

WINERY

Poggerino's wines are produced organically, exclusively from their own grapes, and every step of wine production and marketing is carried out by the owners themselves. The owner, Piero Lanza, believes in an almost fanatical attention to vineyard work. His goal is to set the stage for healthy vines, and ultimately, beautiful wines, by caring for the land holistically, in rhythm with the seasons, and as custodian for its natural biodiversity and richness. The results are healthy grapes with the highest degree of concentration and ripeness, perfectly reflective of their unique Tuscan terroir.

CULTIVATION

After a careful selection in the vineyard the grapes are destemmed and pressed. Manually harvested the last week in September.

VINIFICATION

The alcoholic fermentation begins without the addition of selected yeasts and proceeds at 28-30° C. The entire process of vinification and maceration takes place in concrete tanks for approximately 55 days with pumpovers and manual punchdowns.

AGING

In December the new wine is racked to casks of 20/25hl of Slavonian oak where the malolactic fermentation takes place. Aged for 18 months then the wine is assembled and bottled. The wine is aged for a minimum of 12 months before sale.