

Antonio
Galloni
92 PTS
2019

Wine
Spectator
90 PTS
2019

Antonio
Galloni
93 PTS
2017



TASTING NOTES

Benchmark Sangiovese and Chianti Classico. Ruby red color with notes of blackberries, cherry, leather, and red currant touched by vanilla and licorice spice. Sweet and persistent tannins.

Fattoria Poggerino Chianti Classico

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	
DOCG Chianti Classico	

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

The training system is bilateral cordon/guyot and the vineyard density is 5,000/ hectare. Manually harvested the last week in September to first ten days in October.

VINIFICATION

After a careful selection in the vineyard the grapes are destemmed and pressed. 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 35 days with pumpovers and manual punchdowns.

AGING

In December the new wine is racked to casks of 20/25hl of Slavonian oak and tonneau of 4/5hl of French oak where the malolactic fermentation takes place. Aged for 12 months then the wine is assembled and bottled the following spring. The wine is aged for a minimum of 8 months before sale.