

Wine
Spectator
90 PTS
2018

Wine
Spectator
93 PTS
2016



TASTING NOTES

Bright ruby red color. On the nose notes of earth, graphite, tobacco and hints of fruit. Extremely complex, sweet, and persistent tannins.

Fattoria Poggerino Chianti Classico Nuovo

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

After a careful selection in the vineyard, the grapes are destemmed and pressed.

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 35 days with pumpovers and manual punchdowns.

AGING

In December, the new wine is racked to a cement egg of 6.5hl where the malolactic fermentation takes place. After aging for 12 months the wine is bottled. The wine is aged for a minimum of 8 months before sale.