

Fattoria Poggerino

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Chianti Classico DOCG



Chianti Classico 2023



Made with Organic Grapes

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Organic

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
12.2 ha	South-Southeast South-Southwest	400-500 meters	Hilly	Clayey Marly
YIELD	DENSITY	CULTIVATION	VINE AGE	
6,000 kg/ha	5,000/ha	Guyot	Average 20 years	

CLIMATE

The 2023 vintage in Chianti Classico faced a wet spring and disease pressure, but the hot summer and mild autumn ensured optimal ripeness and refined quality for excellent Chianti Classico rather than good Riserva.

HARVEST PERIOD

Hand harvested the last week in September/early October.

VINIFICATION

Vinified in concrete tanks with spontaneous fermentation using wild yeasts. Malolactic fermentation follows naturally, enhancing texture, balance, and varietal expression.

AGING

Wine spends 1 year in 20-25hL Slavonian and French oak for malolactic fermentation and aging, then 3 months in bottle with light filtration.

LONGEVITY

10 years

OF BOTTLES PRODUCED

50,000

FIRST VINTAGE PRODUCED

1980

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
14% Alc./Vol.	5.8 g/l	0 g/l

TASTING & PAIRINGS

Appearance: Brilliant ruby red color.

Nose: On the nose notes of blackberries, leather, cherries and red currants with a touch of licorice and vanilla.

Palate: Notes of blackberries, leather, cherries and red currants with a touch of licorice and vanilla. Sweet and persistent tannins.

Serving Temperature: 55°F



Wine Spectator
93PTS

Vinous
91PTS

Wine Enthusiast
90PTS

AVAILABLE FORMATS

750 ml



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