

# Fattoria Poggerino

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Toscana IGT



## Il Labirinto 2021



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

A somewhat rainy spring transitioned into a warm, even summer, producing balanced fruit and wines of both excellent quantity and quality.

### HARVEST PERIOD

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

Aged 6 months in concrete tanks, then 3 months in bottle with light filtration.

### LONGEVITY

4 years

### # OF BOTTLES PRODUCED

4,000

### FIRST VINTAGE PRODUCED

2000

### ANALYTICAL DATA

ABV	TOTAL ACIDITY
14% Alc./Vol.	5.25 g/l

### TASTING & PAIRINGS

Appearance: Brilliant ruby red color.

Palate: Abundant red fruit. Sweet and persistent tannins.

Serving Temperature: 55°F



### AVAILABLE FORMATS

750 ml



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