Fattoria Poggerino

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico DOCG



Chianti Classico 2024

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 2024 vintage began with a rainy spring that replenished soil water reserves ahead of a hot, dry summer, when vines started to show mild stress by late August. Well-timed rains at the end of August and into September supported final ripening, producing fresher wines with moderate alcohol levels, vibrant acidity, elegance, and strong aging potential.

HARVEST PERIOD
Hand-harvested, starting in mid-September.

VINIFICATION
Fermentation occurs in concrete tanks with indigenous yeasts at a temperature of 27-30°C.

AGING
Aged for 12 months — 70% in 20/25hL of Slavonian oak barrels and 30% in concrete tanks.

LONGEVITY
10 years

OF BOTTLES PRODUCED
50,000

FIRST VINTAGE PRODUCED
1980

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
13% Alc./Vol.	5.8 g/l	0 g/l

TASTING & PAIRINGS
Appearance: Bright ruby red.
Nose: Notes of blackberries, leather, cherries, and red currants, with a touch of licorice and vanilla.
Palate: Rich blackberry and red currant flavors are layered with cherry and leather, while licorice and vanilla linger on the mid-palate, finishing with persistent, well-structured tannins.
Pairings: Grilled or roasted meat, mature cheeses, or rich pasta dishes.
Serving Temperature: 55°F



James Suckling
92PTS

Wine Enthusiast
90PTS

AVAILABLE FORMATS
750 ml

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