Fattoria Poggerino

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico DOCG



Chianti Classico Riserva 2023

Made with Organic Grapes

VARIETALS
100% Sangiovese

VINEYARD PHILOSOPHY
Organic

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2.2 ha	South-Southeast South-Southwest	400-500 meters	Hilly	Clayey Marly

YIELD	DENSITY	CULTIVATION	VINE AGE
5,000 kg/ha	5000/ha	Guyot	27 years

CLIMATE
Radda in Chianti has a cool continental climate with warm days, cool nights, moderate rainfall, and pronounced seasonal temperature swings. The 2023 vintage was one of the most unusual on record, requiring highly attentive and adaptive vineyard management throughout the season.

HARVEST PERIOD
Hand-harvested during the first week of September.

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

AGING
Aged for 24 months in 20/25hL Slavonian oak barrels.

LONGEVITY
20-25 years

OF BOTTLES PRODUCED
6,000

FIRST VINTAGE PRODUCED
1988

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
15% Alc./Vol.	6.1 g/l	29.7 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, graphite, and tobacco.
Palate: Notes of blackberries, leather, cherries, and red currants with a touch of licorice, graphite, and tobacco, followed by persistent tannins.
Pairings: Grilled or roasted meat, meature cheeses, or rich pasta dishes.
Serving Temperature: 55°F

Wine Enthusiast
92PTS



AVAILABLE FORMATS
750 ml

volio

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