

POGGERINO

Fattoria Poggerino società agricola di Piero e Benedetta Lanza s.s.
Loc. Poggerino – 53017 Radda in Chianti (SI) Italia
Tel. +0577 738958 Fax + 0577 738051
www.poggerino.com - info@poggerino.com

TECHNICAL FILE Chianti Classico 2016

Vineyard:

Surface of the vineyards: ha 9,21
Location: Poggerino – Radda in Chianti (SI)
Altimetry: 450/500mt. Asl
Exposition: south/south-east
Soil typology: clayey / marly of calcareous origin
Growing system: spur-pruned bilateral cordon/branched guyot
Vine density: 5000 plants per hectare
Grape variety: 100% Sangiovese
Average of the vines: 20 years

Harvest and Vinification:

Harvest period: 20th of September to 10th of October
Fermentation temperature: 27 – 30°
Maceration period: 35 days
Ageing period: 12 months 40% in barrels of 20/25hl of Slavonian oak 60% in barrels of 4/5hl of French oak
Bottling period: Aprile 2017
Production: 47.500 bott. 750ml 250 bott. 1500ml
Alcohol: 14,5%
Dry extract: 28,9

Tasting notes:

Visual notes: ruby red colour
Olfactory/Gustative notes: aromas of blackberries, leather, cherries and red currant with a touch of liquorice and vanilla. Sweet and persistent tannins.
Average years of conservation: 7/8 years from the vintage

