

# POGGERINO

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## TECHNICAL FILE

### **Chianti Classico Riserva 'Bugialla' 2016**

#### Vineyard:

Surface of the vineyards: ha 2,20

Location: Poggerino – Radda in Chianti (SI)

Altimetry: 450/500mt. Asl

Exposition: south/south-ovest

Soil typology: clayey / marly of calcareous origin

Growing system: spur-pruned bilateral cordon

Vine density: 5000 plants per hectare

Grape variety: 100% Sangiovese

Average of the vines: Planted 1994

Harvest period: first/second week of October choosing only small perfect bunches

Fermentation temperature: 27 – 30°

Maceration period: 50 days

Ageing period: 24 months in 20/25hl barrels

Bottling period: December 2017

Production: 10.850 bott. 750ml 380 bott. 1500ml 100 bott. 3000ml

Alcohol: 15%

#### Tasting notes:

Visual notes: dark ruby red colour

Olfactory/Gustative notes: aromas of blackberries, raspberries with a touch of liquorice and tobacco on the nose. The tannins are full and round.

Average years of conservation: 10 to 15 years from the vintage