



The “Fattoria Poggerino” is a small, organic, family-run winery located in the heart of Tuscany’s Chianti Classico production zone. It consists of 106 acres (43 hectares) of vineyards, olive groves and woods, a few old traditional stone houses and a 12th century church. Well-respected, and full of integrity.

Chianti Classico (N)Uovo 2019

Certified Organic

What is (N)Uovo? It's a play on New and Egg. Specifically an innovative process of ageing in a concrete egg. In this case a 650 litre concrete egg the height of a person. The using of this atypical egg-shaped tank, inspired by the Roman dolias, is a relatively new approach.

The egg form and material themselves are of great advantage. Just like wood, cement is permeable to air. The vertical ovoid tank takes advantage of the micro-oxygenation that is made possible by the clay-cement material. And, In this giant egg, the lees are continuously forced upward by an internal current resembling a vortex. The egg is also easier to clean, so can be used more often than an oak barrel.

The entire process of vinification and maceration takes place in the concrete tanks for approximately 35 days with pump-overs and manual punch-downs. In December the new wine is racked to the cement egg where the malolactic fermentation takes place. The wine is aged for 12 months in this tank, and then at least 8 more in bottle before being released from the winery.

Vineyard:

Vineyard size:	ha 9.21
Location:	Poggerino – Radda in Chianti (SI)
Altitude:	450/500mt. Asl
Exposition:	south/south-east south/south-west
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:

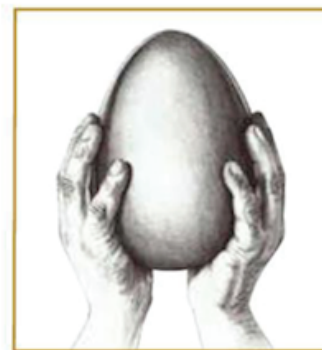
Harvest period:	End of Sept./first week of Oct.
Fermentation:	Concrete tanks, indigenous yeasts. 27° – 30°
Maceration period:	35 days
Aged:	Nomblot concrete eggs of 6.5hl for one year
Bottling period:	March 2021
Production:	4900 x 750ml; 125 x 1500ml; 20 x 3000ml
Alcohol:	14.5%

Tasting notes:

Visual notes:	Ruby red colour
Tasting note:	Aromas of blackberries, leather, cherries and red currant with a touch of liquorice and vanilla. Sweet and persistent tannins.

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

Poggerino®



NUOVO 2019
CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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