

CHIANTI CLASSICO

Production 40.000 bottles
Service temperature: 18° C



Organoleptic notes:

Ruby red color with violet hues, the bouquet is full, intense with hints of maraschino, mammola, iris and with fine spicy and balsamic notes. In the mouth it is powerful with a great body and strong harmony, elegant with soft, sweet tannins.

Best with:



This wine is the maximum expression of the Sangiovese, symbol of the Chianti Classico.

It is combined with an autochthonous historical wine, the "Colorino", collected and vinified separately for differences in maturation.

The two different masses are assembled before aging into oak barrels that contribute to the creation of a great and traditional Chianti Classico; witnesses to this are the bottles in the private collection that range from 1965 to today.

TECHNICAL ASPECTS



Grape: Sangiovese 95% - Colorino 5%

Vinification: In stainless steel vats where fermentation and maceration reach a duration of 15/20 days with three daily pumping over.

Aging: Poggiolino's wines have a slow evolution so even the Chianti Classico remains part in 25 hl Slavonian oak barrels part in third passage barriques for 18/24 months before being bottled. After it will be refined for a minimum of three months in bottle before marketing.

Effective alcoholic strength: 13%