

CHIANTI CLASSICO DOCG RISERVA 'POGGIO AI FRATI'

2019 | Red Wine



Case Size: 6

Intense, bright red color and a rich aroma of small red fruits and spices. It has enveloping, complex and lingering aromas that highlight the cherry and ripe Marasca cherry with a pleasant spicy and balsamic finish. Bottle aging gives it an exquisite elegance and mellow flavor.

Vinification:

Selected grapes are hand harvested from the 'Poggio a Frati' single vineyard. Maceration without stalks is performed at a controlled temperature of 28°C for 10-12 days. Malolactic fermentation occurs in steel vats. Maturation of at least 15 months follows, managed partly in oak casks and partly in new, first-passage tonneaux. The wine is blended in stainless steel vats and aged in bottle for at least 12 months.



Italy, Tuscany

Rocca di Castagnoli

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Grape Varieties: Canaiolo| Sangiovese

Classification: DOCG Riserva | **ABV:** 14.5% | **Closure:** Natural Cork