



2013

Poggio Rosso ***Chianti Classico Gran Selezione*** **DOCG**

VINTAGE FEATURES

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

VINEYARD LOCATION

San Felice – selected parcels of Poggio Rosso vineyard (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into sil- and sand-rich alluvial soils.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

First week of October

VINIFICATION & MATURATION

20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels, then 15 months' ageing in bottle.

BOTTLES PRODUCED 13.000

SERVING TEMPERATURE 18 °C

ALCOHOL 13,5% Vol

CELLARING 20-25 years

TASTING NOTES & PAIRINGS Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. On the palate exhibits velvety tannins and a judicious acidity. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheeses.