

Poggio Felice



APPELLATION

Chianti Classico DOCG

BLEND

Sangiovese 90% Canaiolo 5%, Colorino 5%

VINEYARDS

Italia – Regione Toscana – Provincia di Firenze.

Pliocene origin, clayish

VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 15 days at a controlled temperature. Maturation: at least 1 year steel vats, 6 months in large wooden barrels and 6 months in French oak barriques. Ageing in the bottle for two months.

TASTING NOTES

Colour: Bright Ruby red, tending to garnet

Aroma: Strongly winery, violet traces and marked character of refinement with ageing.

Taste: harmonic, dry, savoury and slightly tannic

ALCOHOL

13%

