



PIAN DEL POGGIO

+ TENUTA +

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CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETIES : Sangiovese.Merlot, Ciliegiole.

AREA OF PRODUCTION : Tuscany

ALCOHOL: 13,00% vol

HARVEST: September

VINIFICATION: fermentation on skins for 12 days in steel tanks at controlled temperature practicing pumping over and delestage..

AGEING : refined six months in steel tanks and elevated in bottle.

TASTING NOTES : Intense ruby red, red fruits bouquet, vinous and persistent.

FOOD PAIRING : roasted meat, pasta dishes, risotto, mushrooms, black truffle, tuscan soup.

AWARDS

90 PUNTI @ I MIGLIORI VINI ITALIANI –
LUCA MARONI