



PIAN DEL POGGIO

→ TENUTA →

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CHIANTI RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETIS : Sangiovese, Cabernet Sauvignon, Ciliegiole..

AREA OF PRODUCTION: Tuscany

ALCOHOL: 13,50% vol

HARVEST : September, October

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

AGEING : refined 24 months in steel and in french oak barrels.

TASTING NOTES : Intense ruby red tending to garnet, red fruits bouquet, red berries, violet and spicy hints. Harmonic and sapid, long and velvety finish.

FOOD PAIRING : game, roasted meat, truffle, pasta dishes, seasoned cheese.

PREMI
91 PUNTI @ I MIGLIORI VINI ITALIANI
– LUCA MARONI

BRONZE MEDAL – DECANter WORLD WINE AWARD