

# **POGGIO AL SOLE**

Red

*Chianti Classico*

## **Technical information**

**Country:** Italy  
**Region:** Tuscany  
**Appellation:** Chianti Classico  
**Grape Variety :** 90% Sangiovese, 5% Canaiolo,  
5% Merlot  
**Terroir :** Galestro: soil rich in clay and large  
stones  
**Age of the vines :** 15 years



## **Vinification**

Manual harvest end of Sept./beginning of Oct.  
Fermentation in stainless steel, maceration ca. 12-16  
days, aged in used barrels and in tank, bottling on July

## **Tasting notes**

The wine is a bright, ruby red with a compact structure  
that is also delicate with multi-layered fruit. It has a  
classic aroma of Sangiovese grapes and a long-  
lasting finish.

### **Best to drink:**

Can be consumed up to 5 years.

### **Wine pairing:**

Pasta, braised meats, hard cheese, chestnuts