

## **FATTORIA POGGERINO Chianti Classico D.O.C.G.**



**The winery:** The "Fattoria Poggerino" is a small winery located in the heart of Chianti Classico. There are today approximately 11 hectares of vines in production, planted mostly with Sangiovese. This varietal was also planted in most of Poggerino's new vineyards, where it is showing its great potential. Poggerino's wines are produced exclusively from its own grapes, and every step of wine production and marketing is carried out by the owners themselves.

### **Chianti Classico D.O.C.G. :**

The winery's largest production (about 50.000 bottles per year). It is made 100% from Sangiovese grape. The wine spends one year in barriques, before being aged in bottle.

Its colour is light ruby, with aromas of blackberries, cherries and redcurrant, with a touch of licorice and vanilla spice.

The tannins are sweet and persistent.

Recommended with spicy-sauced pasta and mild-tasting red meats.

***Chianti Classico 2003: 90 points Wine Spectator***, oct.31<sup>st</sup> 2005