

# **FATTORIA POGGERINO**

## **Chianti Classico Riserva "Bugialla" 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 Riserva Bugialla single vinyard**

Produced only in the best vintages, from the best fruit from the "Bugialla" vineyard, a particularly auspicious vineyard whose soil, endowed with an important substratum of rock, makes for acute competition among the vines. As a result, yields are low and grapes particularly fine. The Riserva "Bugialla" is aged in new barriques (Allier oak) for one year, and aged in bottle for at least 16 months thereafter.

Average production is 8000 bottles, including magnums.

The wine is dark ruby in colour, and shows wild berries, raspberries, licorice, and tobacco on the nose.

The tannins are full and round. It has substantial structure and aging potential.

Recommended with game, braised meats, and aged cheeses.

***Got 2 bicchieri Gambero Rosso for 1999 vintage!***