

CHIANTI CLASSICO

Producer **POGGIO BONELLI**



Appellation

Chianti Classico D.O.C.G.

Wine Type

Red

Vintage

2011

Grape Variety

90% Sangiovese, 10% others as per regulations

Sensory Characteristics

A genuine and characteristic expression of Sangiovese varietal, this Chianti Classico has a deep, dense ruby red color. Wild berries, sour black cherry, thyme and leather feature on the nose. Though bold and dry, the taste is softened by the delicate sweetness of the French oak. Pairs well with cold cuts, grilled meats, and medium mature cheeses.

Harvest

Usually for the Sangiovese takes place during the third week of September, for the Merlot one week before, for the Cabernet and Colorino just across Sangiovese period.

Vinification Process

Traditional, in stainless steel vats at a controlled temperature (26°C), with 6-9 daily pump overs; followed by maceration on the skins for 10 days. The wine matures in small second or third fill French oak barrels for 10 months, followed by 3 more months in the bottle.

Alcohol Content

14%

Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

Vine Cultivation System

Spurred Cordon

Grape Yield

60 quintals per hectare

PRODUCTION ZONE

Country: Italy
Region: Tuscany
Area: Castelnuovo
Berardenga - Siena



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