

VILLA CHIGI

Producer **POGGIO BONELLI**



Appellation

Chianti D.O.C.G.

Wine Type

Red

Vintage

2012

Grape Variety

95% Sangiovese and others as per regulations

Sensory Characteristics

Bright ruby red with appealing purple hues. Soft and well balanced on the palate with aromas of ripe berries undertones. Geranium, pepper and cherry feature on the nose, with some slightly vinous notes. Soft tannins and red fruit flavours deliver an elegant structure, ideal to accompany cold cuts and grilled meats.

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, with fermentation in stainless steel vats for 10 days at a controlled temperature (26°C), followed by short-term maceration on the skins (5/6 days). The wine matures in steel vats during the winter and is then ready for bottling in the following spring.

Alcohol Content

13,5%

Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

Vine Cultivation System

Spurred Cordon

Grape Yield

80 quintals per hectare



PRODUCTION ZONE

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



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