




POGGIOTONDO










Chianti Biologico 2023

\$17.85

* Suggested retail price

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 Organic

	Product code	15106633
	Licensee price	\$16.74
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti
	Varietal(s)	Sangiovese 94 %
	Varietal(s)	Canaiole 3 %
	Varietal(s)	Colorino 3 %
	Colour	Red
	Closure type	Cork

TASTING NOTES

Lively ruby red colour. On the nose hints of dried oregano with aromas of cherry, both red and dark. On the palate the ripe cherry balances well with the full-bodied tannins typical of traditional Chianti, and rises vibrantly thanks to the fresh acidity of the finish.

PRODUCT NOTES

Soil of marine origin, calcareous with a high presence of white sea shells that impart mineralogy and energy to the wines. Owing to the proximity of the Mediterranean, the western part of Chianti region has a milder climate resulting in a good balance of the wines.

PRODUCTION NOTES

The grapes are destemmed and crushed, then fermented in temperature-controlled cement tanks with their indigenous yeasts. Malolactic fermentation occurs spontaneously. The wine ages for 50% in concrete tanks and 50% in large untoasted 54hl barrels, before being blended. This is followed by refinement for a few months in the bottle.



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