

## **POGGIOTONDO**

\$29.00 \* Suggested retail price

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# Chianti Superiore 2021



\$	Service fees	\$5.05
ШШ	Product code	14801360
\$	Licensee price	\$24.00
110	Format	6x750ml
	Listing type	Private import
Ľö	Status	Unavailable
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
•	Region	Tuscany
•	Appellation	Chianti
	Classification	Superiore
#	Varietal(s)	Sangiovese
<b>%</b>	Colour	Red
4	Sugar	Dry
T	Closure type	Cork

#### **TASTING NOTES**

Deep garnet red in color, Complex and intense aromas of dark berries and green leafy herbs. The palate is consistent with the complexity of the aromas, Dark berries are quickly surrounded by savory herbs and spices with hints of tar, complemented by fine, juicy mouth-filling tannins and a long, dry mineral finish. Pairings with ricotta ravioli and truffles, carpaccio and osso bucco

#### **PRODUCT NOTES**

Soil of marine origin, limestone with a strong presence of white shells which give mineralogy and energy to the wines. Due to the proximity to the Mediterranean, the western part of the Chianti region enjoys a milder climate which results in a good balance of wines.

Poggiotondo has been certified organic since the 2014 vintage, after 3 years of conversion.

#### **PRODUCTION NOTES**

The grapes enter oak and concrete fermenters and malolactic fermentation takes place naturally.

