

# POGGIO alle STELLE

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## GRAPES

Predominantly Sangiovese

## MUNICIPALITY OF PRODUCTION

Montepulciano - Siena and province of Arezzo

## TRAINING SYSTEM

Spurred cordon and guyot

## PLANT DENSITY

2500/3500 vines/hectare

## SOIL TYPE

Medium mixture

## ALTITUDE

Variable between 250 and 450 meters above sea level

## YIELD PER HECTARE

90 quintals/hectare

## VINIFICATION

De-stemming; fermentation at controlled temperature followed by maceration. Total duration 8-10 days

## FERMENTATION TANKS

Stainless steel

## FERMENTATION TEMPERATURE

24-26°

## MATURATION

In bottles for at least 3 months

## AGEING POTENTIAL

5-8 years

## COLOUR

Covered ruby red with good violet reflections

## BOUQUET

Immediate and frank, with marked notes of red berry fruit and, following ageing in oak barrels, pleasant hints of vanilla

## PAIRING

Tasty first courses, traditional Tuscan cold cuts, roast red and white meats

## SERVING TEMPERATURE

16-18°C