



# POGGIO SCUDIERI

## CHIANTI DOC

*Poggio Scudieri*

### **Grapes**

Sangiovese 80% and Canaiolo 20%

### **Production area**

Produced in the heart of Tuscany coming mainly from the hilly area between Florence and Vinci

### **Altitude**

50-100 m a.s.l.

### **Type of soil**

Hilly terrains with altitudes of 700 meters above sea level, mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles (called Scheletro in technical terms)

### **Alcohol**

12.5 % vol.

### **Fermentation**

From a thorough grape inspection and analysis the best harvest period is established as being the end of September through the middle of October. The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 10-12 days of peel maceration using recovery techniques.

### **Aging**

Once the fermentation is finished the wine is aged in Stainless steel tanks where the malolactic fermentation takes place and is then conserved until bottling

### **Tasting notes**

Ruby red color, it has a good body and a persistent aroma with hints of cherry and spice. In the mouth reveals itself as soft, fresh and pleasantly balanced.

### **Food pairings**

Chianti is a versatile wine, suitable for every occasion. Chianti Wines go well with first courses with meat sauces, boiled meat and stews.

### **Capacity**

0,75 l