



POGGIO SCUDIERI

CHIANTI RISERVA DOC

Poggio Scudieri

Grapes

80% Sangiovese, 20% Canaiolo

Production area

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

Altitude

150-450 m s.l.m.

Type of soil

Hilly terrain, with altitudes no higher than 700 meters above sea level, made up mainly of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles and rocks (called Scheletro in technical terms)

Alcohol

13 % 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. Affinamento

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, with orange reflections, it has an intense and persistent aroma, a good body and a full, mature taste.

Food pairings

The Chianti Riserva is more structured and goes well with poultry and white meat roasts but is an ideal accompaniment for roasts, game and mature cheeses.

Capacity

0,75 l