



CHIANTI CLASSICO 'POGGIO TEO' DOCG Single Vineyard



Chianti Classico “Poggio Teo” originates from slopes of the hill of the same name in a typical Tuscan landscape like a little corner of paradise where time seems to stand still.

What distinguishes one high quality wine from another is the land: the composition of the soil and the subsoil, the microclimate, exposure to the sun and so on.

Chianti Classico “Poggio Teo” is made from hand selected Sangiovese grapes grown at 400m a.s.l and cultivated on land traditionally used for wine growing since the Etruscan Period. These features combine to create the distinctive and clear-cut character of Chianti Classico “Poggio Teo”. The grapes from the “Poggio Teo”, vineyard are harvested by hand in late September when they have reached their peak of maturity. Only the most carefully selected fruit is used to create this particular wine. Maceration takes place in stainless steel vats for 10-15 days and during this phase the wine undergoes alcoholic fermentation at a temperature no higher than 82-84°F.

By the end of the year the wine has completed its malolactic fermentation and is then racked into oak barrels of various sizes for several months of ageing. The wine undergoes further maturation in bottles before it is ready to be sold.

*“Shows intense aromas of anise, licorice and blackberry. Full-bodied, with a pretty core of ripe fruit, fine tannins and a creamy, fruity finish. Best from 2008 through 2011.”
89 POINTS Wine Spectator, Oct 2007, issue Great Values.*