



## Il Poggio Rosso

### Chianti Classico Gran Selezione Docg 2020

SAN  FELICE

CHIANTI CLASSICO

As early as the late 1970s, in the Poggio Rosso area, a series of selected clones of Sangiovese were planted. Poggio Rosso is the fruit of a rigorous selection of this grape variety from some parcels of the same single vineyard, and today it represents the pinnacle of San Felice's terroir. A wine of immense depth and superb elegance, produced in limited quantity and exclusively in outstanding vintages.

#### Vintage Profile

A mild winter in 2020 led to an exceptionally early bud break at the end of March. Unfortunately, on the night of March 25th, temperatures dropped below zero, severely impacting the Sangiovese and dramatically reducing the yield. Spring was pleasant, with a good balance of rainfall and sunny days. Summer was excellent—warm but without excessive heat waves. The fruit quickly reached perfect ripeness.

#### Tasting Notes and Pairings

Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. Velvety tannins and a judicious acidity on the palate. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheese.

**Vineyard Location** San Felice – selected parcels of Poggio Rosso vineyard (Castelnuovo Berardenga, Siena)

#### Soil Profile

Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into sil and sand-rich alluvial soils.

#### Training System

Spur-pruned cordon

#### Grapes

Sangiovese 100%

**Harvest** 26th of September

#### Vinificazione e Affinamento

20–25 days fermentation on the skins at 28–30° C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels, then 15 months' ageing in bottle.

**Bottles Produced** 8.000

**Serving Temperature** 18 °C

**Alcohol** 15% Vol

**Cellaring** 20 anni

**Total Acidity** 6,8 g/l

**Residual Sugar** < 0,5 g/l

#### Size

