

## Poggio Rosso

### Chianti Classico Gran Selezione Docg 2021

Crafted for the first time in 1978 as an authentic expression of a particularly well-suited single vineyard, it has gradually defined its identity, becoming a Gran Selezione in 2011 and perceptively anticipating the qualitative evolution of the denomination. From a rigorous selection of the finest grapes grown in the namesake parcel of about 2 hectares overlooking the estate village, comes an authentic, precise, and profound expression of the territory.



#### Vintage Profile

The 2021 vintage was characterized by a regular seasonal pattern. Spring rains supported vegetative growth and built up water reserves to sustain the vines through the dry summer. After Easter, a brief drop in temperatures slowed shoot growth in the cooler areas of Chianti Classico. There was no significant pressure from fungal diseases such as powdery mildew or downy mildew. Although the summer was dry, it was moderated by the water reserves accumulated in spring and did not bring excessive heatwaves. From the end of August, high daytime temperatures were balanced by cool nights, promoting optimal grape ripening.

#### Tasting Notes and Pairings

A wine of great tension—intense and captivating—with a well-defined, decisive character. Structure, depth, and precision come together in harmonious balance, clearly reflecting the identity of the terroir.

**Vineyard Location** San Felice (Castelnuovo Berardenga, Siena)  
Poggio Rosso vineyard

#### Soil Profile

At around 400 meters above sea level, the Poggio Rosso vineyard stretches across a bright, well-ventilated hillside. The soils are medium-textured and rich in stones, of calcareous-marl origin, derived from alberese and galestro. These formations encourage deep root systems, limiting vine vigor and enhancing concentration and structure. Alberese—a compact, resilient limestone—contributes freshness, elegance, and mineral notes, while galestro—an argillaceous schist—adds structure, tension, and dynamism to the wine.

#### 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** 14% Vol

**Cellaring** 20 years

**Total Acidity** 5,8 g/l

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

#### Size

