



CHIANTI CLASSICO

Toscana, Italy
Poggio Scalette

www.poggioscalette.it

Method & Production

Manual harvest of the Sangiovese grapes, from hillside vineyards in Greve. Alcoholic and malolactic fermentation in lined cement vats. Ageing for 10 months in the same vats, 2 months of which were on the lees. Minimum 3 months of bottle refinement before release.

Tasting Notes

Intense ruby red in color. Wide and varied bouquet, dominated by cherry, blackberry, and pomegranate. Fresh and fruit-driven on the palate, with soft tannins and velvety texture. Persistent long finish.

Food Matching

Red meat, salami, and medium-aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PG0122	Chianti Classico	Sangiovese	2022	13.5%	Cork	6X0.75lt	No	No	No	No