



# Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

**Chianti Riserva D.O.C.G. 2017**

*Riserva*

*Organic red wine; still*

Denomination *D.O.C.G. Chianti Riserva*  
Production area *Tuscany, Florentine hills (Fiesole)*

Alcohol level *15 %*

Variety *Sangiovese*

Soil type *Lean soil, Galestro, limestone*  
Training System *Low-spurred cordon and Guyot, Organic farming*

Harvest *Handpicked; 13<sup>th</sup> September 2017*  
Winemaking *In Stainless-steel vats with temperature control*  
*The whole wine making process, as well as the selection of the grapes in the vineyard is done in order to extract all the fruity aromas and only the softest tannins from the fruit*

Ageing *Stainless-steel vat, barrique, bottle*  
*The wine is bottled avoiding strict filtration methods, which do impart translucency and clarity to the wine, but inevitably also deplete its structure.*

Colour *Garnet red, fine tonality and brightness*

Aroma *Red fruit and spices*

Taste *Starting soft well balanced, then harmonious and persistent*

Pairing *Accompanies any dish which has a strong taste but not excessive. Ideal accompaniment for grilled red meat.*

Serving *18°C*

Best consumption *Within 10 years from harvest*



*slow*  
wine

falstaff

Fattoria di Poggiopiano di Mauro Galardi  
Via dei Bassi, 13 - Loc. Girone 50061 - Fiesole - Firenze  
Tel 055 6593020 | [www.poggiopiano.it](http://www.poggiopiano.it) | [info@poggiopiano.it](mailto:info@poggiopiano.it)