



Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

Chianti Superiore D.O.C.G. 2017

Voce alla Terra

Organic red wine; still

Denomination	<i>Chianti Superiore D.O.C.G.</i>
Production area	<i>Tuscany, Florentine hills (Fiesole)</i>
Alcohol level	<i>14,5 %</i>
Variety	<i>Sangiovese, Colorino</i>
Soil type	<i>Lean soil, Galestro, limestone</i>
Training System	<i>Low-spurred cordon and Guyot, Organic farming</i>
Harvest	<i>Handpicked; 4-5^h September 2017</i>
Winemaking	<i>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 with extreme care, in order to extract all the fruity aromas and only the softest tannins from the fruit.</i>
Ageing	<i>Stainless-steel vats, barriques (20% of the batch) and bottle The wine is bottled avoiding strict filtration methods, which do impart translucency and clarity to the wine, but inevitably also deplete its structure</i>
Colour	<i>Bright red, fine and deep shade, with ruby red hints</i>
Aroma	<i>Red fruit and very light spices</i>
Taste	<i>Elegant and well-balanced front with strong texture, harmonious and persistent finish</i>
Pairing	<i>Accompanies any dish which has a strong taste but not excessive. Ideal for meat-based pasta dishes, charcuterie and grilled meat</i>
Serving	<i>18°C</i>
Best consumption	<i>Within 7-8 years from harvest</i>



falstaff

slow
wine

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