

POGGIO DELLE ROSE

CHIANTI CLASSICO RISERVA DOCG

CLASSIFICATION:

Chianti Classico Riserva DOCG

PRODUCTION AREA:

Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone, Castell'in Villa is one of the oldest estates. The domaine comprises 736 acres, 133 of which are vineyards; 79 acres are dedicated to olive groves. The vineyards extend over eight different sites, reflecting the diversity of the Tuscan countryside in soil types and microclimates

FIRST VINTAGE:

1996

VINEYARDS:

- Exposure: South/South-West
- Altitude: approx 380m asl
- Vines 30 years old
- Spurred cordon vines

SOIL:

Alluvial soil with pebbles and a mixture of lime, clay and sand

GRAPE VARIETIES:

100% Sangiovese selected from the "cru" Poggio delle Rose

HARVEST:

Hand harvest between the second half of September and early October



AVERAGE YIELD:

60 qli / ha

VINIFICATION AND AGEING:

- Natural Fermentation with controlled temperature in stainless tanks for 20-30 days
- Aged 24-36 months, first in tonneaux and then in big barrels of Slavonian oak
- Subsequently bottled without filtration and refined for at least a further 12 months in bottles.

TECHNICAL INFORMATION:

BOTTLE SIZE:

750 ml

PACKAGING:

6 bottles case

AVERAGE ANNUAL PRODUCTION:

7000 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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