



“Poggio al vento” (terrace in the breeze) is the name of the vineyard which produces this wine. We use mainly the Sangiovese variety. It is obtained from a lengthy pressing of the grapes. After a long period of fermentation the wine is matured in oak casks of medium size for 8 months. It will stay in the bottle for at least another 4 months before being put on the market.

Chianti Colli Senesi DOCG *"Poggio al vento" 2012*

GRAPE VARIETIES

Sangiovese

WINEMAKING

Fermented in stainless steel vats at controlled temperatures; After a long period of fermentation the wine is matured in oak casks of medium size for 8 months. It will stay in the bottle for at least another 4 months before being put on the market.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red.

Definite aroma of blackberry, raspberry, and sweet smelling violet.

This is a blunt wine, pleasantly tannic, and almost almond flavoured; An almost vanilla scent.

GASTRONOMY

Excellent with grilled meat, roasts and game.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl



AWARDS

1995 DOUJA D'OR
GOLD MEDAL



2004 *Wine Spectator* 83/100

2008 *Wine Spectator* 87/100

2012 GUIDA
ORO
VERONELLI



2014 GUIDA
ORO
VERONELLI

