



## chianti superiore

### POGGIOTONDO CHIANTI SUPERIORE

APPELLATION	Chianti Superiore DOCG
GRAPE VARIETY	90% Sangiovese, 10% Merlot

### CHARACTERISTICS OF THE WINEMAKING TERRITORY

ESTATE	Poggiotondo srl
ALTITUDE	100 metres
SURFACE	50 hectares
SOIL TYPE	Soil of marine origin, calcareous with a high presence of white sea shells that impart elegance and complexity to the wines.
EXPOSURE	Southwest
CLIMATE	Owing to the major influence of the Mediterranean sea the western part of the Chianti region has a milder climate resulting in an enviable overall balance of the plants.
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning.

### VINTAGE NOTE 2007

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### VINIFICATION AND AGEING

YIELD PER HECTARE	75 quintals/ha - 1,2 kg per plant
HARVESTING PERIOD	September October
HARVESTING METHOD	Manual
FERMENTATION CONTAINERS	Stainless steel tank
FERMENTATION TEMPERATURE	28°C
FERMENTATION TIME	8 days
MACERATION ON THE SKINS	10 days
MALOLACTIC FERMENTATION	Yes
AGEING	In French oak barriques for 12 months
AGEING IN BOTTLE	6 months
TASTING NOTES	Notes of iris and red and black cherries. Supple tannins are supported by ripe black fruit, with underlying acidity. Long and structured finish.

The fundamental difference between 2006 and 2007 Superiore is the shift to a lower production of Chianti Superiore in order to improve and refine the quality of the wine. A more rigid selection of grapes in the vineyards was made during harvest, which resulted in greater concentration and intensity in the structure of the wine. The 2007 is more complex and elegant than previous vintages. Even the packaging is partly improved: taller bottle and longer cork (diam). Diam cork used to avoid possible cork taint.

### Ripe Complex Balanced

*The grapes are sourced from the low yielding Poggiotondo estate vineyards. The wine shows structure and complexity with a "Superior" quality. The extended time on skins and ageing in oak barrels, delivers a wine that exhibits beautiful black fruit flavours and elegant spices.*

**POGGIOTONDO**

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