

POGGIO BADIOLA 2022

It comes from vineyards located at a great altitude in the heart of the Chianti Classico region, around a Romanesque church dating back to the 10th century. It uniquely combines the freshness and elegance of Sangiovese with the soft structure of Merlot.

Appellation: Winery: Winery location:

Grape varieties: Alcohol: Total acidity: Vineyards location:

Soil:

- Training system: Nr. of vines per hectare: Harvest: Fermentation temperature: Period of maceration: Ageing:
- Bottling: Available on the market: Formats: First vintage: Key descriptors:

Toscana IGT Castello di Fonterutoli Loc. Fonterutoli - Commune of Castellina in Chianti (SI) 70% Sangiovese, 30% Merlot 13,50% vol. 5,30‰ Le Ripe vineyard, alt.: 450 - 510 m. (1,476 - 1,673 ft) a.s.l. Rocky - coming from decomposed limestone and sandstone Spur cordon-training and Guyot 5,500 - 7,200 Hand picked from September 1st 26 - 28° C 12 - 15 days In american small oak barrels (225 lt) for 10 months May 2024 June 2024 750 ml - 1,5 lt 1994 Elegant, fresh red berry flavors, velvety, aromatic and supple



