



Poggio Morino


POGGIO MORINO

Chianti
DOCG

REGION

Toscana

VARIETY

100% Sangiovese

Vineyard location: Grapes from selected vineyards in the Chianti DOCG zone.

Fermentation: In stainless steel at controlled temperature of 25 °C, for 12 days. Frequent remontage occurred throughout fermentation in order to extract color and achieve soft tannins. Malolactic contact with the skins for 8 -10 days.

Ageing: The wine is aged for three months in large Slavonian oak barrels.

TASTING NOTES

A dry red wine with hints of raspberries, cherries and violets. Ruby-red in color, well-balanced acidity and tannins.

FOOD PAIRINGS

Delicious with light meat and tomato dishes.