

POGGIO CROCE



APPELLATION	Chianti Classico Riserva DOCG
REGION / COUNTRY	Tuscany / Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti
GRAPE VARIETES	Sangiovese (100%)
ALTITUDE	410 m .S.L.M.
VINTAGE	2019
WINEMAKING	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 10–15 days.
AGING	12 months of aging in large European oak barrels.
BOTTLE FORMAT	0,750 Lt. / 1,5 Lt.
PACKAGING FORMAT	Cardboard x 6 bottles and single magnum bottle.
VITICULTURE / HARVEST	The year 2019 was featured by spring rains, which allowed vital water reserves, suitable for a hot summer with low rainfall. The slightly harsher and wetter weather in the first half of the year slightly delayed the vine's growth cycle compared to recent years. A hot but regular summer, with some peaks of temperature without precipitation, was followed by a September with nice weather and good temperature ranges, which accompanied gradually the phenolic ripening of the grapes.
ALCOHOL CONTENT	14% alcohol by volume (%Vol.)
VISUAL NOTES	Brilliant ruby red color
OLFACTORY SENSATIONS	The bouquet of Poggio Croce shows notes of violet and red berried fruits such as cherry and currant; hints of black tea, vanilla and white pepper, add complexity to the wine.
TASTE SENSATIONS	The mouth displays smooth tannins supported by a nice acidity which guarantees freshness and longevity to the wine.
WINE REVIEWS	94/100 pts. Decanter W.W.A. - decanter.com 93/100 pts. Falstaff - falstaff.com 93/100 pts. Daniele Cernilli - doctorwine.it 92/100 pts. Tony Wood - tonywooditalianwine.com 91/100 pts. James Suckling - jamesuckling.com 90/100 pts. Raffaele Vecchione - winescritic.com 90 to 92.99/100 pts. The Wine Hunter - winehunter.it 17.5/20 pts. (Top Ten) Vinum - vinum.eu

