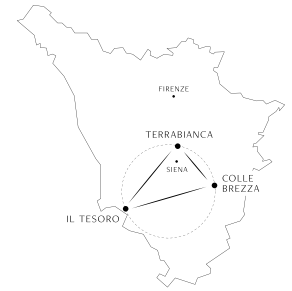


# POGGIO CROCE



<b>APELLATION</b>	Chianti Classico Riserva DOCG
<b>REGION/COUNTRY</b>	Tuscany / Italy
<b>ESTATE</b>	Terrabianca
<b>PRODUCTION ZONE</b>	Radda in Chianti
<b>GRAPE VARIETIES</b>	Sangiovese (100%)
<b>ALTITUDE</b>	410 m. S.L.M.
<b>VINTAGE</b>	2021
<b>WINEMAKING</b>	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 10–15 days.
<b>AGING</b>	12 months of aging in large European oak barrels.
<b>BOTTLE FORMAT</b>	0,750 Lt / 1,5 Lt
<b>PACKAGING FORMAT</b>	Cardboard x 6 bottles and single magnum bottle.
<b>VITICULTURE/ HARVEST</b>	The year 2021 was characterised by a canonical bud break followed by particularly cold days with temperatures sometimes below zero degrees, which caused cold damage in the valley bottoms and on the earliest varieties. Spring and summer had a regular course without any particular heat peaks. The low production load allowed the plants to cope with the lack of rainfall without critical issues. The gradual ripening of the grapes gave us an exceptional harvest with technological and phenolic ripening worthy of great vintages.
<b>ALCOHOL CONTENT</b>	14,5% alcohol by volume (%Vol.)
<b>VISUAL NOTES</b>	Brilliant ruby red color
<b>OLFACTORY SENSATIONS</b>	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.
<b>TASTE SENSATIONS</b>	The mouth displays smooth tannins supported by a nice acidity which guarantees freshness and longevity to the wine.