



PRODUCER PROFILE

Estate owned by: Paolo Panerai
 Winemaker: Alessandro Cellai
 Total acreage under vine: 68
 Estate founded: 1977
 Winery production: 200,000 Bottles
 Region: Toscana
 Country: Italy

Il Poggiale Chianti Classico Riserva DOCG 2015

WINE DESCRIPTION

Made from 90% Sangiovetto, 5% Canaiolo, and 5% Ciliegiolo grown in the Il Poggiale vineyard, the grapes come from an elevation of almost 1,500 feet above sea level. The combination of high elevation and low yields results in a wine that manages to simultaneously show both restraint and layered richness. This classic red holds great aging capability.

TASTING NOTES

This riserva is a brilliant ruby red color with garnet highlights. On the nose aromas of cherries, red plums, and currants are layered over notes of earth, rose petals, and leather. On the palate, the wine is full-bodied showing excellent structure with firm, integrated tannins and plenty of spice on the long finish.

FOOD PAIRING

Pair this wine with grilled red meats, bordelaise sauces, Bistecca alla Fiorentina, and butter-poached veal shank.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	The Il Poggiale vineyard
Soil composition:	Calcareous Clay-Loam
Elevation:	1,450 feet
Vines/acre:	2,200
Exposure:	Southwestern
Year vineyard planted:	1988
Harvest time:	September
First vintage of this wine:	1993
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	90% Sangiovetto, 5% Canaiolo, 5% Ciliegiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	16 months