



FRANCOLI U.S.A.



POGGIO BASSO CHIANTI CLASSICO

Chianti Classico is a designation given to wines grown in the most original and genuine region of Chianti, Tuscany. Chianti Classico stretches from Florence to Siena, and is marked with the traditional black rooster seal. The blend must be at least 80% Sangiovese, and it must be a minimum of 12% alcohol. Poggio Basso Chianti Classico is vinified in the heart of Panzano, Tuscany

REGION: Panzano, Tuscany

APPELLATION: DOCG

VARIETAL: 95% Sangiovese and 5% Cabernet Sauvignon

ALCOHOL: 13.5%

WINEMAKING:

Soil Composition: Schist – heavy clay soil with soft flaky rocks

Vine Training Method: Guyot

Elevation: 900 ft.

Vine Exposure: South West, South

Harvest Time: Late September

Fermentation Container: Concrete Tanks

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak/Concrete

Type of Oak: Slovenian Oak-French Barrique

Length of Aging Before Bottling: 12 Months

Months Length of Bottle Aging: 6 Months

Sustainable: Yes

TASTING NOTES:

Full to medium body offering hints of cherries, mulberries, and dark chocolate notes. There is a hint of light spices on the palate, and has very fine tannins.

FOOD PAIRINGS:

This wine pairs well with soft cheeses and braised meats. It also pairs well with roasted vegetables and legumes.

