



FRANCOLI U.S.A.



POGGIO BASSO CHIANTI

Chianti is perhaps the classic region in all of Italy. Chianti has been produced since ancient times and became a designated region in the late 19th century. There are 7 sub-zones within the Chianti region that can label their wine as such. The blend must be at least 70% Sangiovese.

REGION: Tuscany

APPELLATION: DOCG

VINTAGE: 2016

VARIETAL: 85% Sangiovese 15% Cabernet Sauvignon

ALCOHOL: 13%

WINEMAKING:

Soil Composition: Calcareous and Sandy

Vine Training: Guyot

Elevation: 700 ft.

Vine Exposure: South-East

Harvest Time: Late-September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 days

Malolactic Fermentation: Wood

Type of Aging Container: Steel

Type of Oak: None

Length of Aging Before Bottling: 4 months

Length of Bottle Aging: 2 months

TASTING NOTES:

There are flavors of black cherry with slight violets and peppery notes. It is rich and full on the palate.

FOOD PAIRINGS:

Poggio Basso Chianti pairs well with pastas with tomato sauce as well as beef and pork dishes with roasted vegetables

