



POGGIO BONELLI
TENUTE

CHIANTI CLASSICO “IL GRETO” DOCG 2021



GRAPE VARIETIES: 90% Sangiovese, 10% Merlot.

GRAPE YIELD PER HECTARE: 60 quintals.

GROWING LOCATION: Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF THE VINEYARDS: Hillside vineyard facing south 260/320 meters above sea level in Chianti Classico, south westerly exposure.

WINE-MAKING PROCESS AND AGEING: Traditional, in stainless steel vats at a controlled temperature (26-28°C) and daily (6-9 times) assembly. Additional 10 days maceration on skins at the end of the fermentation process. 12/16 months in wood tonneaux and an additional 5 months in bottles.

ORGANOLEPTIC CHARACTERISTICS: Genuine and characteristic expression of Sangiovese. The color of this Chianti Classico is ruby red, intense and dense. The nose is complex, fruity and spicy. The palate is complex, elegant, stone fruit and ripe black fruit supported by firm tannins, luscious acidity and a long aftertaste.

ALCOHOL CONTENT: 14,5% vol.

RECOMMENDED PAIRINGS: Grilled meat, steak and ribs, game such as wild boar, stewed and roasted meat, slow cooked.

SERVING TEMPERATURE: 16°C – 18°.

BOTTLE SIZES AVAILABLE: l. 0.75.