



# POGGIO DEI SALICI

## CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015



*In red, with steeping on skins for about 12-15 days in stainless steel tanks. To obtain the Classic Chianti, the wine must be left for 6 months in oak casks and 3 months in bottles.*

**APPELLATION:** Chianti Classico DOCG 2015

**GRAPE VARIETY:** Between 75% and 100% Sangiovese, up to 10% Cannaiolo nero.

**PRODUCTION AREA:** Well delimited Tuscan territories as set by the rules and regulations of Chianti DOCG Classico productions.

**CAPACITY:** 0,750 lt.

**VOLUME:** 13% vol.

**RESIDUAL SUGAR:** 2 gr/l.

**TASTING NOTE:** Red color, garnet red with ageing, intense bouquet, fine, with a sharp violet perfume and a slight hint of vanilla, balanced and harmonic taste.

**SERVING SUGGESTIONS:** This wine pairs particularly well with red meats, game and seasoned cheeses.

**SERVING TEMPERATURE:** 20°C