



POGGIO DEI SALICI

CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2017



In red with 7-8 days steeping on the skins in stainless steel tanks.

APPELLATION: Chianti DOCG 2017

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: 12,50% vol.

RESIDUAL SUGAR: 2 gr/l.

TASTING NOTE: Brilliant red colour, fruity perfume with hints of violet, dry taste with notes of marasca and blueberry.

SERVING SUGGESTIONS: This wine pairs particularly well with roasts, grilled red meats and savoury soups.

SERVING TEMPERATURE: 20°C.