

POGGIO MORINO



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

A wine from the very heart of the Chianti Classico production area. Careful ageing for 10 months in large Slavonian oak barrels, and further ageing in the bottle for a minimum of 3 months, give this wine a well-balanced bouquet and perfect harmony of taste.

Production area: Chianti hills

Grapes: Sangiovese 95%, Merlot 5%

Vinification Process: Traditional, on the skins, at controlled temperature

Ageing: 10 months in oak barrels

Ageing in bottle: 3 months minimum

Sensory notes: rich red colour with a delicate bouquet, elegant and harmonious on the palate, full bodied and balanced.

To accompany: grills, roasts and mature cheese

Serving temperature: 16-18°C