POGGIO SALVI

2021

POGGIO SALVI 'CASPAGNOLO' CHIANTI COLLI SENESI CHIANTI

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This Wine



TECHNICAL DETAILS

The Estate

Continuous improvements of the vineyards through insertion of excellent new Sangiovese Grosso (Brunello) and Merlot vines, the upgrading of local vines like Colorino, Ciliegiolo and Malvasia del Chianti, the low production of grapes per hectare, the scrupulous care in following every phase of the production from the selection during harvest right through the final winemaking.

Wine Making

Chianti "Caspagnolo" by Villa Poggio Salvi is created with a blend of Sangiovese Grosso grapes mixed to a small amount of Merlot coming from the estate vineyards located in Monteriggioni. Fermentation and maceration in temperature controlled steel tanks at 28-30°C (82-86°F) for 10-12 days, caps punched down with pneumatic rakes.

Food Suggestions

Pairs well with pasta and poultry dishes.

TASTING NOTES

This historical wine from Tuscany has a well-balanced, warm flavor, with harmonious roundness in tannins, a fruity fragrance with hints of black-currant and violet, bright ruby red color. It is ready for immediate enjoyment and matches well with a great range of foods.

90% Sangiovese and 10% Merlot grape blend.

This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 13.5
- Class: Red

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