



CHIANTI POGGIO ALLA LUNA

Denomination: DOCG Chianti

Grapes: SANGIOVESE 90%, MERLOT 10%

Vineyards location: Cerreto Guidi (FI)

Vineyards characteristics: At cerreto Guidi a 150 meters above the sea level, characterized by a terrain rich of clay and fossils.

Vineyards training: spurred cordon and Guyot

Wine fermentation: Fermentation and maceration in steel at a controlled temperature of 25-28°C for a period of 25 days

Wine aging: In steel barrels

Tasting notes: On the nose you can distinguish aromas of red fruits cherry, blackberry, strawberry. In the mouth you can find the aromas on the nose, the wine has a great freshness and pleasantness of drink.

Alcohol: 13%

Serving temperature: 16-18 °C

Annual production: 30.000-50.000 btl

