



POGGIO BONELLI
TENUTE

Poggiassai Toscana I.G.T



GRAPE VARIETIES: 75% Sangiovese, 25% Cabernet Sauvignon.

GRAPE YIELD PER HECTARE: 50 quintals.

GROWING LOCATION:
Castelnuovo Berardenga (Siena).

CHARACTERISTICS OF THE VINEYARDS:
Hillside vineyard (300/320 meters above sea level) facing south-west in the Chianti growing area.

WINE-MAKING PROCESS AND AGEING:
Traditional, in stainless steel vats for 10 days at a controlled temperature (28-30°C), followed by maceration on the skins for about 20 days. The wine remain for 16-18 months in small barrels of first passage, followed by 6 months in the bottle.

TASTING NOTES: A wine with great personality, intense ruby red in colour. The nose opens with a bouquet of red fruits, mushroom, tobacco, pepper and chocolate. Soft on the palate, its texture is lavish and well-structured, rich in well-balanced tannins, never too exuberant in alcohol and freshness.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS: Grilled and roast red meat and medium to mature cheeses.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: Bottle l. 0.75 -
Magnum l. 1.5 - Double Magnum l. 3