



POGGIO BONELLI  
TENUTE

## Vin Santo del Chianti Classico D.O.C. Occhio di Pernice”



### VIGNEYARDS:

Located on the best south – facing hills of the farm, average age 20/25 years.

### GRAPES:

Sangiovese 95 %, 5% other red grape varietals, set by regulations.

### HARVEST:

Manual selection around mid- September.

### WINEMAKING PROCESS:

Naturally dried on mats for 4 months, it has a very slow fermentation that follows the seasons, stopping in winter to begin again in the warmth of spring, providing the defining structure and aroma of a great wine.

### TASTING NOTES:

A light ruby color with elegant pale golden tinges, Vin Santo Occhio di Pernice expresses itself in a nose with a bouquet of great breadth and complexity , with hints of dried fruit, honey and various spices.

It is a unique great wine, made of grapes from the best clusters and south – facing land, hand – picked to ensure its classic warm, mouth – filling mellow taste with a long lingering finish.

**ALCOHOL CONTENT:** 15% vol.

**RECOMMENDED PAIRINGS:** aged cheeses, especially those with blue – veined dough but also goats with a fat consistency.

**SERVICE TEMPERATURES:** 11°C -15°C.

**BOTTLES SIZE AVAILABLE:** Bottle l. 0,50