

# Poggio Felice



## **APPELLATION**

Chianti Riserva DOCG

## **BLEND**

Sangiovese 80% Canaiolo 10%, Colorino 10%

## **VINEYARDS**

Italia – Regione Toscana – Provincia di Firenze  
Pliocene origin, clayish

## **VINIFICATION AND REFINING PROCESS**

Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel and at least 6 months in large wood barrel. Ageing in the bottle for two months.

## **TASTING NOTES**

Color: Ruby red with garnet-red shades

Aroma: Intense and complex with fruity notes of ripe cherries

Taste: Full-bodied with hints of vanilla - black pepper - fine tannins

## **ALCOHOL**

12,5%

