



POGGIO SAN POLO

Chianti Classico DOCG 2024



Wine: Chianti Classico DOCG

Vintage: 2024

Vineyards: Gaiole in Chianti

Vineyard age: 25 years

Varietals: 95% Sangiovese; 5% Canaiolo, Colorino, and Malvasia Nera

Training system: Guyot

Alcohol content: 13%

Certifications: Certified organic

Filtration: Unfiltered

Harvest: Hand-harvested

Vinification: Spontaneous fermentation in temperature-controlled stainless steel tanks, with minimal sulfite addition. Maceration on the skins of the grapes for approximately seven weeks, followed by 12 months of aging in oak barrels.