



Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

Organic Chianti Wine D.O.C.G. Superiore “Voce alla Terra”

Type	Organic Red Wine
Denomination	Chianti Superiore D.O.C.G.
Production area	Tuscany, Florentine hills (Fiesole)
Alcohol level	14 %
Variety	Sangiovese, Colorino, Cabernet
Soil type	Lean soil, Galestro, limestone
Training System	Low-spurred cordon and Guyot, Organic farming
Harvest time	End of September
Winemaking	In Stainless-steel vats with temperature control The whole wine making process, as well as the selection of the grapes in the vineyard is done with extreme care, in order to extract all the fruity aromas and only the softest tannins from the fruit.
Ageing	Stainless-steel vats, barriques (20% of the lot) and bottle The wine is bottled avoiding strict filtration methods, which do impart translucency and clarity to the wine, but inevitably also deplete its structure
Colour	Bright red, fine and deep shade, with ruby red hints
Aroma	Red fruit and very light spices
Taste	Elegant and well-balanced front with strong texture, harmonious and persistent finish
Pairing	Accompanies any dish which has a strong taste but not excessive. Ideal for meat-based pasta dishes, charcuterie and grilled meat
Serving	18°C
Best consumption	Within 7-8 years from harvest



Honours and Awards

Harvest 2015 **FIRST HARVEST** of our Chianti Superiore DOCG
Scored **16/20** by **Vinum** –Dossier Toscana 05/ 2017- “Viva Italia!”
GOLD MEDAL (90 points) by **MUNDUS VINI** – Spring Tasting 2019