



Fattoria di Poggiopiano

Galardi

Fiesole - Firenze - Toscana

Organic Chianti Wine D.O.C.G.

“Riserva”

Type	Organic Red Wine
Denomination	D.O.C.G. Chianti
Production area	Tuscany, Florentine hills (Fiesole)
Alcohol level	14 %
Variety	Pure Sangiovese
Soil type	Lean soil, Galestro, limestone
Training System	Low-spurred cordon and Guyot, Organic farming
Harvest time	September/October
Winemaking	<i>In Stainless-steel vats at with temperature control The whole wine making process, as well as the selection of the grapes in the vineyard is done in order to extract all the fruity aromas and only the softest tannins from the fruit</i>
Ageing	<i>Stainless-steel vat, barrique, bottle The wine is bottled avoiding strict filtration methods, which do impart translucency and clarity to the wine, but inevitably also deplete its structure.</i>
Colour	Garnet red, fine tonality and brightness
Aroma	Red fruit and spices
Taste	Starting soft well balanced, then harmonious and persistent
Pairing	Accompanies any dish which has a strong taste but not excessive. Ideal accompaniment for grilled red meat.
Serving	18°C
Best consumption	Within 8 years from harvest



Honours and Awards

Harvest 2011	Among the TOP 5 Chianti wines. Scored 16/20 - Vinum “Spezial Publikation 2015-Top of Toskana”
Harvest 2012	Among the TOP 6 Chianti Riserva wines. Scored 16,5/20 - Vinum “Extra - Top of Toskana 2017”