

Zigzagando

PIETRASERENA

Chianti Colli Senesi "Poggio al Vento"



Region: Tuscany

Classification: Chianti Colli Senesi DOCG

Grape Variety: 90% Sangiovese, 10% Canaiolo.

Average Age of Vines: 20 years

Vinification Technique: Fermentation of the grapes for 12 days in controlled temperature in steel tanks.

Maturation: 12 months in oak barriques.

The single vineyard (Poggio al Vento or "Little hill of the Wind") is set just outside the beautifully historical hill town of San Gimignano is known for its rich soil and temperate climate.

Description:

Spicy black-cherry aromas are typical of basic Chianti, as are its fresh and bright flavors, simple black fruit nicely balanced by crisp acidity, making for a fine food wine.

With a bright ruby-red color and a fragrance of violets and raspberries, this wine finishes with hints of almonds and blackberries.

Bottle life: 4 to 10 years

Absolutely perfect with grilled meats and assorted cheeses.

"Chianti" is from the Latin word "Clante", the name of the local ancient forum of that era.

The region of Colli Senesi ("Hills of Siena") is undoubtedly amongst the best in Chianti.

