



Villa
POGGIO
SALVI



Villa Poggio Salvi Caspagnolo - Chianti Colli Senesi DOCG

This Villa Poggio Salvi's Chianti, is created with a blend of Sangiovese and a small amount of Merlot grapes, deriving from the estate vineyards in the area of Monteriggioni. It represents a Tuscan historical wine, well balanced with harmonious roundness in tannins and a warm flavour; ruby red in colour, fruity fragrances, with hints of current and violet. Ready for immediate enjoyment it goes along excellently with a great range of dishes.



<i>Production area:</i>	Monteriggioni
<i>Age of vineyards:</i>	10 to 20 years
<i>Vine density:</i>	5,000 vines/ha (2,000 vines/acre)
<i>Soil Composition:</i>	marl
<i>Exposure:</i>	southwest
<i>Altitude:</i>	200 meters (700 feet) a/s/l
<i>Grapes:</i>	Sangiovese 90%, Merlot 10%
<i>Vine training:</i>	spurred cordon
<i>Harvest:</i>	beginning of October, hand picked in crates
<i>Wine making:</i>	fermentation and maceration in steel tanks at a temperature between 28°-30°C (82°-86°F) for 10-12 days; caps punched down with pneumatic rakes
<i>Bottle refining:</i>	3 - 4 months
<i>Annual production:</i>	55,000 bottles

Available in: 375 ml - 750 ml – 1500 ml

Characteristics:

Colour: brilliant ruby red

Nose: fruity with notes of currant and violets

Palate: harmonic tannins, well balanced and warm

Longevity: 10 years

Matches:

Pasta and first courses, poultry.

Serving temperature: 16°C (60°F)

