

# POGGIO CROCE



<b>APPELLATION</b>	Chianti Classico Riserva DOCG
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>ESTATE</b>	Terrabianca
<b>PRODUCTION ZONE</b>	Radda in Chianti
<b>GRAPE VARIETES</b>	Sangiovese (100%)
<b>ALTITUDE</b>	410 m. S.L.M.
<b>VINTAGE</b>	2020
<b>WINEMAKING</b>	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 10–15 days.
<b>AGING</b>	12 months of aging in large European oak barrels.
<b>BOTTLE FORMAT</b>	0,750 Lt. / 1,5 Lt.
<b>PACKAGING FORMAT</b>	Cardboard x 6 bottles and single magnum bottle.
<b>VITICULTURE / HARVEST</b>	In 2020, there was a lack of rainfall during the early winter months. The vines began to bud in late March during the coldest days, with temperatures sometimes dropping below freezing, which caused cold damage in the low-lying areas and on the earliest varieties. This was followed by a regular growing season, favored by an ideal climate characterized by warm, dry, and slightly windy days. As a result, there was excellent fruit set, leading to a good grape cluster structure. The limited rainfall led to water stress due to the dry climate and still high temperatures. The harvest of early white varieties began in the second half of August. It was a good vintage with lower production but of excellent quality.
<b>ALCOHOL CONTENT</b>	14% alcohol by volume (%Vol.)
<b>VISUAL NOTES</b>	Brilliant ruby red color
<b>OLFACTORY SENSATIONS</b>	The bouquet of Poggio Croce shows notes of violet and red berried fruits such as cherry and currant; hints of black tea, vanilla and white pepper, add complexity to the wine.
<b>TASTE SENSATIONS</b>	The mouth displays smooth tannins supported by a nice acidity which guarantees freshness and longevity to the wine.
<b>WINE REVIEWS</b>	-