



TENUTA SAN JACOPO

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POGGIO AI GRILLI 2021

CHIANTI SUPERIORE D.O.C.G.

ORGANIC

Appellation: Chianti Superiore D.O.C.G.

Variety: Sangiovese 95%, Merlot 5%

Serving temperature: 18°/20° C

Vol.: 13,5%

TASTING NOTES

Color: clear ruby red typical of Sangiovese

Bouquet: intense, packed with ripe red fruits, strawberry and raspberry, with dog-rose on the end

Taste: fruity and fresh with good tannins, one sip leads to another

VINEYARD

Property: Tenuta San Jacopo

Area: 12 hectares

Altitude: 300 mt. a.s.l.

Exposure: south - south/east

Density: 5.650 plants/hectare

Training system: spurred cordon

Vineyard average age: 6 years

VINIFICATION AND AGEING

Yield: 5 tons per hectare

Harvest time: early october

Picking: grapes are hand picked and carried in 20 kg-cases

Pressing: soft pressing with immediate pumping of the juice to the vats, 2 days at low temperature before introducing selected yeasts

Fermentation: in temperature-controlled stainless steel vats for about 25-30 days

Fermentation temperature: 28°/30° C

Malolactic fermentation: complete

Ageing: stainless steel tanks for 9 months

Bottle ageing: 3/4 months

N° of bottles: 50.000