



TENUTA SAN JACOPO

1 7 3 7

# POGGIO AI GRILLI RISERVA 2019

CHIANTI D.O.C.G.

ORGANIC



Appellation: Chianti D.O.C.G.

Variety: Sangiovese 90%, Montepulciano 10%

Serving temperature: 18°/20° C

Vol.: 14,5 %

Total acidity: 5,5 g/l

Dry extracts: 29,5 g/l

PH: 3,4

## TASTING NOTES

Color: deep ruby red

Bouquet: sour cherry combined with sweet spices, tobacco, leather, and balsamic notes

Taste: warm and fruity, round yet good tannic structure, sapid touch in the closing.

## VINEYARD

Property: Tenuta San Jacopo

Area: 13 hectares

Altitude: 280 mt. a.s.l.

Exposure: east/west

Density: 3.500 plants/hectare and 5.650 plants/hectare

Training system: spurred cordon

Vineyard average age: 15 and 6 years

## VINIFICATION AND AGEING

Yield: 4.5/5 tons per hectare

Harvest time: Sangiovese early october, Montepulciano beginning of 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, in barriques

Ageing: in french barriques, 1/4 new 3/4 second and third passage, for about 24 months

Bottle ageing: 6 months

N° of bottles: 10.000

