



TENUTA SAN JACOPO

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Wine Enthusiast: 90
winescritic: 90
Merum: 2/3
Bibenda: 4/5

POGGIO AI GRILLI 2022

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%

Total Acidity: 4,89 m/l

Dry extract: 28,9 g/l

PH: 3,60

TASTING NOTES

Aromas of cherries, raspberries and blood orange peel on the nose then shift into savory notes of soil and herbs. Bright red berries and earthiness remain on the palate, even as fresh, almost medicinal flavors of mint and eucalyptus emerge and are energized by lively acid and a warming finish.

Wine Enthusiast

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