



PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

It is both a wine and a challenge which Jurij Fiore, a professional winemaker trained in Burgundy, posed to himself, in this case measuring himself against grapes entirely of Bordeaux origin. The results are simply excellent, i.e. a wine which is refined and complex in aroma, suave, velvety, and austere on the palate.

FIRST YEAR OF PRODUCTION: 2007

CULTIVATORS

Vittorio Fiore e Figli

PRODUCTION ZONE

Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

400 Meters (1312 feet) above sea level

EXPOSURE

South

MORPHOLOGY OF THE VINEYARD ZONE

Hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

25% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc, 25% Petit Verdot

TRAINING SYSTEM

Low cordon de Royat (Guyot, Cabernet Franc)

AVERAGE AGE OF VINEYARDS

7 years

HARVEST

End of September

FERMENTATION

12 days in stainless steel tanks



AGING

18 months in 225-liter oak barrels

BOTTLING

June-July

BOTTLE AGING

Minimum of 8 months

ALCOHOL

13,5°

ANNUAL AVERAGE PRODUCTION

1.500-1.800 bottles/750 ml

Packaging:

6 bottles/750 ml per box

Under request, wooden cases by 6 bottles per 750 ml

