



# PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

This is the wine conceived and desired by Vittorio Fiore after long years of study, thought, and working experience and it is the result of an exceptional pairing and synergy: Sangiovese and the Ruffoli vineyards in Greve in Chianti. The results of this synergy - the grapes harvested in the Carbonaione vineyard - are worked with passion and dedication by Vittorio Fiore and his son Jurij in order to obtain a wine of great power and elegance, one capable of expressing in all of its richness the terroir in which it is born.

**FIRST YEAR OF PRODUCTION: 1992**

## CULTIVATORS

*Vittorio Fiore e Figli*

## PRODUCTION ZONE

*Ruffoli · Greve in Chianti (FI)*

## AVERAGE ALTITUDE

*450 Meters (1476 feet) above sea level*

## EXPOSURE

*West-Southwest*

## MORPHOLOGY OF THE VINEYARD ZONE

*Terraced hillsides*

## SOIL COMPOSIZIONE

*Sandy, rich in loam, quite rocky*

## GRAPE VARIETY

*Sangiovese di Lamole*

## TRAINING SYSTEM

*Guyot and Cordon de Royat*

## AVERAGE AGE OF VINEYARDS

*Over 80 years*

## HARVEST

*First half of October*

## FERMENTATION

*12 days in stainless steel tanks*



## AGING

*14 months in 350-liter oak tonneau barrels*

## BOTTLING

*June-July*

## BOTTLE AGING

*Minimum of 6 months*

## ALCOHOL

*13,5°*

## ANNUAL AVERAGE PRODUCTION

*25.000 bottles/750 ml*

### Packaging:

6 bottles/750 ml per box | Wooden cases by 1 bottle per 1,5 lt | 3,0 lt | 6,0lt | 12 lt

*Under request, wooden cases by 6 bottles per 750 ml*

