



# PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI



**Packaging:**  
Can of 500 ml and 200 ml

<b>OLIVE CULTIVATORS</b>	Vittorio Fiore e Figli
<b>PRODUCTION ZONE</b>	Ruffoli · Greve in Chianti (FI)
<b>AVERAGE ALTITUDE</b>	375-560 Meters (1400 feet) above sea level
<b>EXPOSURE</b>	West-southwest
<b>GROUND MORPHOLOGY</b>	Terraced hillsides
<b>SOIL COMPOSIZIONE</b>	Sandy, rich in loam, quite rocky
<b>OLIVE VARIETIES</b>	<i>Moraiolo, Leccino, Frantoio, Pendolino, Morcaio and Correggiolo</i>
<b>HARVEST</b>	End of October - manual picking
<b>IMBOTTIGLIAMENTO</b>	Unfiltered

**PODERE POGGIO SCALETTE** cultivates approximately a thousand olive trees, some centuries-old. They are located in a part of the estates between 350 and 450 metres (1150 and 1500 feet) above sea level (a parcel known as "Il Corto"). At this altitude various diseases which elsewhere might strike olive groves are not present and, accordingly, no protective spraying of any sort is practiced.

The olives - Moraiolo, Leccino, and Frantoio the varieties – are handpicked from early November on when they have achieved the proper degree of ripeness. One which guarantees that the extra-virgin olive oil produced will have the characteristic fragrance and the savoury flavour which are typical of fine olive oil from the hills of Chianti Classico.

The harvest olives, within a maximum period of three to four days, are brought to the olive mill where they are pressed and the oil extracted by a cold-temperature process which gives an oil of the highest possible quality, which is then stored away from damaging sources of light or oxygen.

<b>CULTIVATORS</b>	Vittorio Fiore e Figli
<b>PRODUCTION ZONE</b>	Ruffoli · Greve in Chianti (FI)
<b>GRAPE VARIETY</b>	<i>Sangiovese</i>
<b>DISTILLERY</b>	NANNONI GRAPPE SRL · PAGANICO · TOSCANA · ITALIA
<b>DISTILLATION METHOD</b>	Bain-marie kettles, discontinuous distillation, a low-temperature distilling column

The **PODERE POGGIO SCALETTE** grappa is produced from the pomace of the Carbonaione vineyard just a few hours after the wine is run off its skins.

The distillation process is discontinuous and uses small bain-marie kettles and a low-temperature distilling column in order to maintain to the maximum possible extent the aromatic richness of the pomace utilized for this spirit.

**Packaging:**  
6 bottles/500 ml per box

