



PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

Produced entirely from Merlot grapes in a Vineyard located on the higher part of the Ruffoli hill in the heart of Chianti Classico. An aromatic impact which amazes for its originality and convinces with its sobriety on the palate, the sensations of richness, fullness, and amplitude with which its flavors are endowed.

FIRST YEAR OF PRODUCTION: 1999

CULTIVATORS

Vittorio Fiore e Figli

PRODUCTION ZONE

“Piantonaia” Vineyard · Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

430 Meters (1410 feet) above sea level

EXPOSURE

West-Southwest

MORPHOLOGY OF THE VINEYARD ZONE

Hillsides

SOIL COMPOSITION

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Merlot

TRAINING SYSTEM

Cordon de Royat

AVERAGE AGE OF VINEYARDS

15 years

HARVEST

September 10th-20th

FERMENTATION

12 days in stainless steel tanks



AGING

18 months in new 225-liter French oak barrels

BOTTLING

July

BOTTLE AGING

Minimum of 6 months

ALCOHOL

13,5°

ANNUAL AVERAGE PRODUCTION

1.000-1.400 Bottles/750 ml

Packaging:

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

