



# PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

A wine which is the maximum expression of its territory and of the grape varieties which compose its blend: first and foremost, the Sangiovese of Ruffoli, the magic Chianti Classico hillside in Greve in Chianti. Its forte is the freshness of its aromas and the sheer drinking pleasure which it offers.

**FIRST YEAR OF PRODUCTION: 2009**

## CULTIVATORS

*Vittorio Fiore e Figli*

## PRODUCTION ZONE

*Ruffoli · Greve in Chianti (FI)*

## AVERAGE ALTITUDE

*450 Meters (1446 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*

## TRAINING SYSTEM

*Guoyt and Cordon de Royat*

## AVERAGE AGE OF VINEYARDS

*Over 20 years*

## HARVEST

*First half of October*

## FERMENTATION

*Alcoholic and malolactic in lined cement vats*



## AGING

*10 months in lined cement vats*

## BOTTLING

*July*

## BOTTLE AGING

*Minimum of 3 months*

## ALCOHOL

*13,5°*

## ANNUAL AVERAGE PRODUCTION

*35.000 bottles/750 ml*

## Packaging:

6 bottles/750 ml per box | 6 bottles/1,5L per box

