



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 di Lamole

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°

Packaging:

6 or 12 bottles/750 ml per box

Under request, wooden cases by 6 bottles per 750 ml

