



PODERE POGGIO SCALETTE

RUFFOLI - GREVE IN CHIANTI

A Chardonnay from the Ruffoli hill in the heart of the Chianti Classico appellation, a wine and a challenge which reassumes and shows all the elegance which this grape variety can offer in its finest expressions, given further complexity and class by aging in oak barrels.

FIRST YEAR OF PRODUCTION: 2003

CULTIVATORS

Vittorio Fiore e Figli

PRODUCTION ZONE

"Richiari" Vineyard · Ruffoli · Greve in Chianti (FI)

AVERAGE ALTITUDE

370 Meters (1325 feet) above sea level

EXPOSURE

South-West

MORPHOLOGY OF THE VINEYARD ZONE

Hillsides

SOIL COMPOSIZIONE

Sandy, rich in loam, quite rocky

GRAPE VARIETY

Chardonnay

TRAINING SYSTEM

Cordon de Royat

AVERAGE AGE OF VINEYARDS

Over 10 years

HARVEST

Second half of September

FERMENTATION

Cold pre-fermentation maceration, soft pressing, fermentation in 60 gallon oak barrels, 50% new



AGING

Aging on the lees and lees stirring during the first three months, followed by further aging in the same barrels for a total period in barrel of 9-10 months

BOTTLING

June-July

BOTTLE AGING

Minimum of 6 months

ALCOHOL

13,5°

Packaging:

6 or 12 bottles/750 ml per box

Exclusive distributor for Italy:

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