



PRODUCER PROFILE

Estate owned by: Vittorio and Adriana
Assje di Marcorá-Fiore
Winemaker: Vittorio and Jurij Fiore
Total acreage under vine: 100
Estate founded: 1991
Winery production: 39,000 Bottles
Region: Toscana
Country: Italy

Poggio Scalette Chianti Classico 2022

WINE DESCRIPTION

This is a wine that expresses both the Chianti Classico terroir as well as the Sangiovese grape. The grapes for this wine are sourced from vineyards in the village of Ruffoli, located in Greve. Harvested at the peak of ripeness in October and fermented in concrete tanks, this wine is one of the finest examples of this classic Italian varietal.

TASTING NOTES

Bright ruby red in color, a lively bouquet of red fruits and blackberries complement undertones of ripe cherries and pomegranate seeds. On the palate, the wine is fresh and fruit-forward with silky tannins that evolve throughout the finish.

FOOD PAIRING

A very food-friendly wine that can be paired with a number of dishes including rosemary roasted lamb, tomato based sauces, and hearty chicken stews.

VINEYARD & PRODUCTION INFO

Vineyard size:	25
Soil composition:	Stony, Sandy Silty-Loam
Training method:	Guyot and Cordon de Royat
Elevation:	1,500 feet
Vines/acre:	2,000-2,880
Yield/acre:	2 tons
Exposure:	Southwestern / Western
Year vineyard planted:	1928-2003
Harvest time:	October
First vintage of this wine:	2009
Bottles produced of this wine:	39,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese di Lamole
Fermentation container:	Cement vats
Length of alcoholic fermentation:	10 days
Fermentation temperature:	86 °F
Maceration technique:	Racking
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Cement vats
Length of aging before bottling:	10 months
Length of bottle aging:	3 months
Total SO ₂ :	136 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.45
Residual sugar:	<1 g/L
Acidity:	6.3 g/L
Dry extract:	36.6 g/L