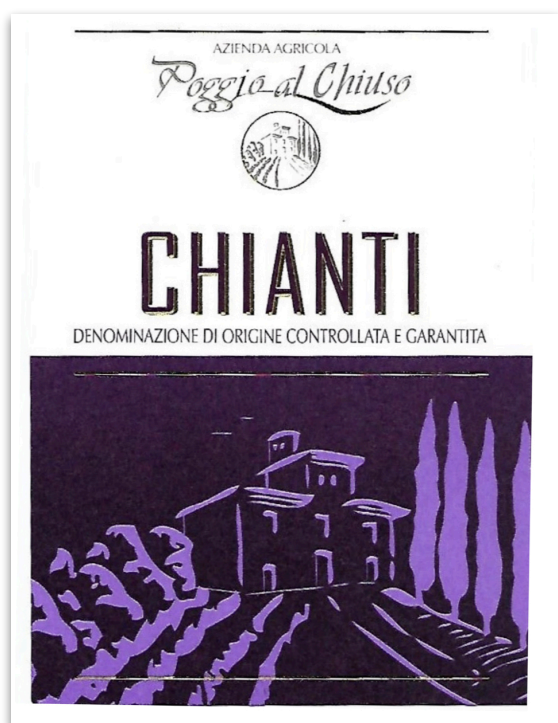




Poggio al Chiuso Chianti D.O.C.G. 2017



REGION	Chianti D.O.C.G.
GRAPES	95% Sangiovese, 5% Canaiolo
VITICULTURE	Organic farming
VINICULTURE	Fruit is hand picked. Maceration, fermentation & malolactic in concrete vats. Unoaked. Aged in bottles 3 months prior to release.
SOIL	Galestro and Albarese
ALCOHOL	14%
TASTING NOTE	Fresh and full-bodied, this wine is ruby red in color, showing intense aromas and strength while young. The scent of fresh fruit mingles with the more complex aromas given by the perfect fruit ripening. Good acidity on the palate indicates a good structure and a typical Tuscan character.

Poggio al Chiuso has been owned by the Corti family for the past four generations.

The Corti family is from Tavarnelle val di Pesa, a town in the heart of Chianti. From their 20-hectare vineyard extension they are able to obtain red wines with vibe and personality. The family, three brothers and a sister, live on the property among the vineyards, which is already a guarantee of sustainability in their production: **The vineyards are managed like gardens, and the family is the first consumer of their own produced wines.**

The most representative wine is this Chianti D.O.C.G., a 95% Sangiovese and 5% Canaiolo blend.

The 2017 vintage was very difficult—incredibly dry with a few rain showers that arrived in September after more than three straight months of drought. This led to a lower production (-50%), solid concentrations and lower acidities. Luckily their Chianti is mostly obtained by older vines that were planted more almost 40 years ago. Older vines tend to respond well to such difficult weather conditions, thereby maintaining the freshness and acidity that are typical of the Sangiovese varietal.

In 2017, both Canaiolo and Sangiovese were picked 10 days earlier than usual in September. The fruit fermented in old concrete vats over a period of 10 days with daily pump-overs and a few *délestages* for each tank. The wine remained in concrete for malolactic fermentation, followed by an additional 12 months prior to bottling.