

Villa Pomona

Chianti Classico DOCG



Natural fermentation with indigenous yeasts on the skins for 18-24 days, at 25°C followed by natural malolactic fermentation in steel vats. Maturation takes place in big Slavonian oak barrels for 12 months, followed by (at least) 3 months in bottle before release.

Grape varieties : 95% Sangiovese, 5% Colorino

Altitude : 350m ASL

Vineyard age : 40-year-old vines

Exposure : Southeast

Soil : Predominantly calcareous marl breakdown of alberese and galestro limestones, with a gravel-pebble mixture

Alcohol : 14%

Tasting notes :

Aromatic and appealing on the nose. Medium-bodied with a beautifully balanced palate and harmony between the succulent pure fruit, midweight tannins and long finish.

