

Villa Pomona

Chianti Classico Riserva 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 20 months, followed by (at least) 6 months in bottle before release.

Grape varieties : Sangiovese

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 :

Delicately perfumed on the nose with a balanced, mid-weight palate. Harmonious and refined with elegant tannins and a long, concentrated finish.

